

# DESSERT

## Hōjicha 'Tiramisu' | 16

mascarpone cream, hōjicha creme anglaise, buckwheat brownie, caramelized phyllo, preserved kumquats, chambord infused orange

## Noix de Coco | 16

coconut bavarois, pineapple compote, piña colada sponge, shortbread crumble, citrus grog gelée

## Champorado | 13

amazake rice pudding, hot chocolate espuma, cassis jam, caramel puffed rice, toasted marshmallow, cacao nib tuile

## Semifreddo | 16

Greek yogurt, passion fruit crèmeux, green tea sponge, chamomile jelly, sumac, ginger & honey syrup, meringue, milk crumb

## Cheese Board | 33

## Cheese & Charcuterie Board | 40

cured meats & cheese, pickles, mostarda, olive tapenade, fruit, Pinot Noir sauce, honey, saltines, fruit bread, cornbread crisp

# AFTER DINNER LIBATIONS

## Espresso Martini | 18

vodka, kahlua, espresso | 2oz

## Taylor Fladgate 10yr 2oz | 16

## 50th Parallel Estate Late Harvest Riesling 2oz | 16

375mL bottle | 90

## Glenfiddich 12yr 1oz | 12

cooked pear, honey, flowers and sweet spices

## Oban 14yr 1oz | 17

flavors of highlands mingle with the peaty maritime character of the islands

## Hennessy VS 1oz | 12

hints of cocoa with a warm fruity finish

EXECUTIVE PASTRY CHEF NOEL DIZON



Gluten-Free



Vegetarian