

DESSERT

Roulade | 17

rye sponge, malted mouse, orange ganache,
speculaas crumble, yuzu meringue

Cheesecake | 17

croissant ice cream, huckleberry sauce,
feuilletine, maple croustillant,
amaretto caramel

Cannoli | 17

cocoa nib tuile, vietnamese coffee ganache,
mascarpone, salted yolk crunch,
creme fraiche ice cream

Pear Pave | 17

port reduction, vanilla mousseline, fruit cake,
granola, estate grape sorbet,
earl grey foam

EXECUTIVE PASTRY CHEF NOEL DIZON

AFTER-DINNER LIBATIONS

Espresso Martini | 18

vodka, coffee liqueur, espresso | 2oz

2025 50th Parallel Estate Riesling Profile

mandarin, guava, and candied lime zest

3oz glass | 7

Licor 43 1 oz | 9

bright vanilla, citrus, and warm spice
with a silky sweet finish

Hennessy VS 1oz | 12

hints of cocoa with a warm, fruity finish

Glenfiddich 12 yr 1oz | 12

cooked pear, honey, floral notes,
and sweet spice

Oban 14 yr 1oz | 17

highland fruit and honey balanced by
soft peat and a subtle maritime finish