



# dessert

-  **Basque Cheesecake** **8**  
"Burnt," crustless, blueberry-chambord sauce
- Chocolate Lava Cake** **11**  
Raspberry sauce, mixed berries, mascarpone  
whipped cream
- À la mode** **3**
- Grand Marnier Mousse Cake** **8**  
Dark chocolate mousse, raspberry sauce,  
mixed berries
- Lilikoi Crème Brûlée**  **9**  
Passion fruit custard, caramelized sugar, fresh  
raspberries
- Ice Cream or Sorbet** **6**  
Daily selection, charcoal shortbread cookie



SIGNATURE DISH



GLUTEN FREE

# dessert drinks

**Mocha Martini** 15

Vodka, NOLA coffee liqueur, chocolate, espresso

**Bourbon Cream Soda** 9

Buffalo Trace Bourbon Cream, soda, lemon peel

# dessert wine

	Glass	Bottle (375ml)
<b>Inniskillin Vidal Icewine</b>	<b>25</b>	<b>100</b>
2017 Niagara Peninsula, Canada		

# fortified wine

	Glass (2oz)
<b>Taylor Fladgate</b>	<b>10</b>
2016 LBV Porto	

<b>Broadbent</b>	<b>12</b>
10yr Verdelho Madeira	



# eau de vie

**Hennessy VS** 15  
Cognac, France

**Hennessy VSOP** 20  
Cognac, France

**Hennessy XO** 50  
Cognac, France

**Remy Martin VSOP** 15  
Cognac, France

**Cognac Park 'Carte Blanche' VS** 13  
Cognac, France

**Cognac Park 'single cru' Mizunara Cask** 20  
Borderies, Cognac, France

**Domaine Tariquet VSOP** 15  
Bas-Armagnac, France

**Germain-Robin Brandy** 13  
Monterey County, California

**Barsol Pisco** 10  
Ica, Peru

**Jacopo Poli Grappa di Sassicaia** 18  
Toscana, Italia



# hot tea & custom roast coffee

## **Hawaiian Blend Coffee**

**5**

*Basalt Custom House Blend*

Hawaiian Paradise Coffee, Hawaii

## **Hot Tea**

**5**

- Sencha
- Jasmine
- Chamomile
- Earl Grey

