

## DESSERT

### NEW YORK STYLE CHEESECAKE V 11

*cherry compote, almond brittle, whipped cream*

### CHOCOLATE FUDGE CAKE V 12

*chocolate whipped cream, fresh berries*

### LEMON RASPBERRY COOKIE V 12

*lemon curd, raspberry sorbet, fresh berries*

### BLOOD ORANGE MIMOSA MOUSSE 12

*tuile cookie, champagne sabayon whipped cream, candied blood orange*

### CHOCOLATE PEANUT BUTTER

### BROWNIE SUNDAE V 13

*chocolate fudge brownie, peanut butter buttercream, vanilla bean ice cream  
peanut butter caramel, peanut brittle*

### AÇAÍ SORBET V 9

*toasted coconut, fresh berries*

## COFFEE & TEA

### COFFEE 4

### LATTE 5

### CAPPUCCINO 5

### AMERICANO 5

### ESPRESSO 4

### ESPRESSO MARTINI 14

*espresso, orangeccello, kahlúa*

### HOT TEA 4

*english breakfast, earl gray, passion  
fresh mint, calm chamomile  
china green tips*

V vegetarian

A suggested gratuity of 18% will be applied to all tables of 5 or more.

\*Items on this menu contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, dairy, wheat, soybean, peanuts, tree nuts, fish, sesame and shellfish.