



Desserts

12

Vegan Lemon Tart

Piña colada sorbet, almond crunch

Island Carrot Cake

Lemon curd ice cream, raisins, cashew brittle

Caramelized Apple Cheesecake

Caramelized apple, graham cracker

Juan's Churros

Spiced Mayan chocolate sauce, cinnamon and cardamom sugar, passion fruit whip

Peanut Butter and Banana French Toast

Maple caramel, vanilla ice cream

Brown Butter Madeleines

Spice leaf whipped cream dip, red wine poached pears

Chocolate Bomb

Mousse, chocolate cake, warm ganache, crunchy cashew praline, raspberry

House-made SORBET

5 per scoop

Alex and Pete's ICE CREAM

5 per scoop

17% gratuity will be added to the menu price listed
If you have any allergies or specific diet, please ask your waiter for guidance*



After Dinner

Sweet / Fortified Wines

Taylor's Vintage Port, Portugal, 2011	22
Vin de Constance, Klein Constantia, South Africa, 2013	20
Royal Tokaji Kek 5 Puttonyos Aszu, Hungary, 2013	16
Late Harvest Gewürztraminer, Montes, Chile, 2011	12
"Cuvee d'Or", Grains Noble, Switzerland, 2014	16
Sauternes, Chateau Guiraud, France, 2009	20
Inniskillin Ice Wine, Niagara, Canada	25

Spirits

Hamilton Princess Rum, Single Barrel Reserve, Bermuda	20
Labiette Castille Bas-Armagnac, France, 1955	80
Fernet Branca, Italy	7
Grappa, Poli Sarpa, Italy	16
Black Sambuca, Opal Nera, Italy	12
Don Julio, 1942, Mexico	30
'Papa Seal' Single Barrel Rum, Goslings, Bermuda	35

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