DESSERTS
Granita Parfait • italian fresh fruit ice and häagen dazs vanilla ice cream 5.75
Tiramisu • ladyfingers, espresso, mascarpone, chocolate shavings and toasted hazelnuts 5.75
Profiteroles • three puff pastries, häagen dazs vanilla ice cream and warm callebaut chocolate sauce 7
Pots de Crème • callebaut chocolate custard 6.5
Yogurt Pannacotta • seasonal fresh fruit purée 5.75
Cookie Plate • chef’s assortment 5

DESSERT WINES
Tawny Port • Dow’s ‘Boardroom’ NV, Portugal 7.5
Sherry • Alvear Pedro Ximenez de Anada 2004, Montilla-Moriles, Spain (96 Points, Robert Parker, 500ml) 59
Sauternes • Château d’Yquem 2001, Bordeaux (100 Points, Robert Parker, 375ml) 399
Sauternes • Château Rieussec 2005, Bordeaux (375ml) 89
Late Harvest Zinfandel • Ridge ‘Essence’ 2001, Paso Robles (375ml) 40

HOT BEVERAGES
Espresso 2.5
Cappuccino 3.5
Latte 4.25
Brewed Coffee 3
Mighty Leaf Teas 3
Organic Jasmine (green), English Breakfast, Chamomile Citrus, Organic Mint Melange (add’l tea bag +1)
Callebaut Hot Chocolate 3.5

NON-ALCOHOLIC BEVERAGES
Iced Tea, Cranberry Juice, IBC Root Beer, San Pellegrino: Aranciata, Limonata 2.25
Fresh Squeezed Lemonade 2.95
San Pellegrino (sparkling) 500ml / 1L 3/5
Panna (still) 1L 5

BEER + WINES BY THE GLASS
Marble IPA, Peroni, Pilsner Urquell, New Castle 4.25
Non-Alcoholic Beer 3.25
Wines By The Glass Selections Change Daily – Ask Your Server