



• DESSERTS •

CHEF'S SELECTION

Seasonal favorite or chef's creation

CHOCOLATE RAYMOND 9

French chocolate ganache, pistachio layered crust, iced coffee

**Dark Chocolate Balsamic / Blood Orange EVOO*

CREME BRULEE 8

Rich crema catalana, seasonal berries

**Vanilla Balsamic / Butter EVOO*

S'MORE'S FLATBREAD 6

Graham cracker crust, melted chocolate, roasted marshmallows, caramel

**Dark Chocolate Balsamic / Coconut Balsamic*

SWEET POTATO MAPLE LAYERED CHEESECAKE 8

Sweet potato, cheesecake, hazelnuts

**Maple Balsamic / Butter EVOO*

TIRAMISU 8

Layered espresso ladyfingers, cocoa, mascarpone cream

**Espresso Balsamic*

**All desserts are created in house and are homemade!*



• AFTER DINNER DRINKS •

PASSITO | Colosi [SICILY, IT] *9
This dessert wine has lush flavors of honey, apricot, citrus and dry figs

TAWNEY PORT | Ramos Pinto [PORTUGAL] *8
Plum, raisin and dark fruit flavors with notes of toasty oak

GRENACHE | Michel Chapoutier Banyuls [CDR, FRANCE] *8
This dessert red wine has rich layers of dried plum, baking spices and dark chocolate with notes of candied orange peel

RIESLING | A to Z [OREGON].....9
Honeysuckle, orange blossom and nectarine

MOSCATO ROSE | ASTORIA [PIEDMONT, IT].....9
Juicy strawberries and raspberries with a hint of honey

**3oz Serving*