

DESSERT MENU

POIRES BELLE HELENE	12
vanilla poached pear chocolate sauce hazelnut ice cream	
TEXTURA	14
chocolate caramel liquid praline pop rock passion fruit sorbet	
OAK'S BUTTERCAKE	16
salted caramel apple confit candied pecans maple ice cream	
CACAO	15
dark chocolate crémeux almond financier blood orange sorbet	
TROPICAL	14
coconut mousse mango pineapple compôte mojito sorbet	

ICE CREAM & SORBET

8

CHERRY PISTACHIO

LEMON THYME

COFFEE FUDGE

POPCORN

APPLE CARDAMOM

BLOOD ORANGE

DESSERT WINES

BARTON & GUESTIER “SAUTERNES”	10
2018 Sémillon Sauvignon Blanc France, Bordeaux	
BROADBENT “10 YEAR OLD”	13
Boal Portugal, Maderia	
DISZNÓKÓ “KÉSŐI SZÜRETELEÉSÜ – LATE HARVEST”	8
2018 Furmint Blend Hungary, Tokaji	
NICKEL & NICKEL “DOLCE”	35
2013 Sauvignon Blanc Napa Valley, California	
DOW’S 20 YEAR OLD TAWNY PORT	16
NV Port Blend Portugal, Douro	
GRAHAM’S 10 YEAR TAWNY PORT	12
NV Port Blend Portugal, Douro	
HARTLEY & GIBSON’S AMONTILLADO SHERRY	10
NV Palomino Fino Spain, Andalucía	
JEUNESSE BLACK MUSCAT	8
NV Black Muscat California	

18% automatic service charge for parties of 8 or more.
Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
Please advise of any food allergies.