



DESSERT MENU

- | | |
|--|-----------|
| VANILLA BEAN CRÉME BRÛLÉE
fresh berries shortbread | 14 |
| CHOCOLATE DECADENCE
chewy chocolate meringue chocolate mousse
sour cherry ice cream | 16 |
| OAK'S BUTTERCAKE
salted caramel maple ice cream | 16 |
| PUMPKIN SMORES
pumpkin cheesecake
spiced pumpkin latte ice cream | 14 |

ICE CREAM & SORBET

8

CHERRY PISTACHIO

COFFEE FUDGE

LEMON

RASPBERRY

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.