



DESSERT MENU

VANILLA BEAN CRÉME BRÛLÉE	14
fresh berries shortbread	
CHOCOLATE FONDANT	16
toffee sauce nougatine vanilla bean ice cream	
OAK'S BUTTERCAKE	16
salted caramel pecan ice cream	
LIME CHEESECAKE	14
grapefruit sorbet lavender infused honey	
ALMOND MOUSSE	14
roasted peaches lemon raspberry sorbet	

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.