DESSERT | WINTER 23/24

APPLE ALMOND BREAD PUDDING  warm apple bread pudding, whistlepig caramel, candied almonds, local vanilla bean ice cream $16

ALPINE CHOCOLATE GÂTEAU  buttermilk chocolate cake, valrhona milk chocolate mousse, vermont buttercream $16 NF

MAPLE CRÈME BRÛLÉE  maple custard, caramelized demerara sugar, fresh berries $15 NF GF

PUMPKIN PIE  roasted sugar pumpkins, hazelnut-date crust, coconut cream chantilly $15 NF GF VEGAN

TRUFFLES AND BONBONS  chef's selection of seasonal handmade confections $18

please advise your server about any allergies or dietary concerns.

BY THE GLASS

2oz pour

EDEN HEIRLOOM ICE CIDER $20

GRAHAM’S 10 YEAR TAWNY PORT $22

SANDEMAN FOUNDER’S RESERVE RUBY PORT $18

TAYLOR 20 YEAR TAWNY PORT $32

WARRES OTIMA 10 YEAR TAWNY PORT $20

LUSTAU MANZINILLA PAPIRUSA SHERRY $12
DESSERT WINES BY THE BOTTLE

EDEN HEIRLOOM ICE CIDER, Vermont 375ml $72

SANTA JULIA TARDIO, Late Harvest Torrontes, Mendoza 2016 375ml $42

ELDERTON GOLDEN SEMILLON, Barossa Valley 2016 375ml $50

OWEN ROE THE PARTING GLASS, Riesling, Yakima Valley 2016 375ml $75

ELIO PERRONE SOUGAL, Moscato d’Asti 2020 750ml $92

JOH. JOS. PRUM GRAACHER HIMMELREICH, Riesling Auslese, Mosel 2022 375ml $115

FAR NIENTE DOLCE, Napa Valley 2014 375ml $195

CHATEAU DE COSSE, Sauternes 2020 375ml $78