

DESSERT

The King's Cake

Thirteen-Layer Chocolate Cake, 64% Guayaquil Ganache,
Hazelnut-Chocolate Butter Cream,
Vanilla Ice Cream, Chocolate Sauce (P, N) | 40

Cherry Blancmange

Crème Fraîche, Armagnac Compressed Cherries,
Lemon Mascarpone (GF,P) | 16

Chocolate Textures

Manjari Ganache, Chocolate Wafer,
Yuzu Caramel (N) | 16

Rhubarb Gavotte Napoleon

Lime Mousse, Strawberry-Rhubarb Sorbet,
Salted Caramel (P) | 16

10 Year Balsamic Macerated Strawberries

Norohy Vanilla Sorbet, Basil, Strawberry Glass (VE, GF) | 17

Seasonal House-Made Sorbet

(GF, V) | 14

Selection of Artisanal Cheese

20

N-Nuts
GF-Gluten Free
VE-Vegan
P-Pork

DIGESTIFS

Valdespino, “Deliciosa”, Manzanilla Dry Sherry, Jerez, Spain	17
Casa dos Vinhos, “5 Years Old” Madeira, Portugal	13
Vito Curatolo Airini, “Superiore Dolce 5 Anni” Marsala, Sicily, Italy	11
Domaine Nigri, “Pas de Deux” 2016 Jurancon, France	18
Chateau Dudon, “Gallien” 2016 Sauternes, Bordeaux, France	17
Cocchi, Barolo Chinato Barolo, Piedmont, Italy	24
Southbrook “Vidal Icewine” 2015 Niagara, Ontario, Canada	30
Grahams, “20 Year Old Tawny Port” Porto, Portugal	29
Occhipinti, “Grappa di Frappato” Fossa di Lupo, Sicily, Italy	29
Widow Jane 10 Year American Whiskey	28/50
Tesseron Lot 76 Cognac. France	35/60
Johnnie Walker Blue Blended Scotch	59/101