



## DESSERT MENU

### **FLOURLESS CHOCOLATE-HAZELNUT TORTE • 10**

*Baileys Irish Cream anglaise, hazelnut praline* **GF**

### **WARM PEACH & STRAWBERRY COBBLER • 10**

*vanilla bean ice cream*

### **AFFOGATO • 9**

*chocolate silk gelato, drip coffee, amaretto biscotti, luxardo cherry glaze*

### **VANILLA BEAN CRÈME BRÛLÉE • 9**

*candied fresh berries* **GF**

### **SAVOY TIRAMISU • 9**

*espresso-rum soaked ladyfingers, spiced mascarpone, cocoa powder*

### **BLUEBERRY-LEMON CHEESECAKE • 11**

*graham cracker crust*

### **TRUFFLES DU JOUR • 7**

*~ ask about daily flavors ~*

### **HOUSE-MADE ICE CREAM & SORBET DU JOUR • 4**

*~ ask about daily flavors ~*

# AFTER DINNER DRINKS

## TEA

4

*Featured hot loose teas from New Mexico Tea Company*

**HIGH MOUNTAIN GREEN TEA**

**SCOTTISH BREAKFAST**

**CREAM EARL GREY**

**MOROCCAN MINT**

**THAI LEMON GINGER (DECAF)**

**PASSION BERRY (DECAF)**

## COFFEE

**COFFEE • 3**

**ESPRESSO • 3**

**CAPPUCCINO • 4**

**CAFÉ MOCHA • 5**

**SAVOY IRISH COFFEE • 13**

## DESSERT WINE & PORT

**ROYAL TOKAJI '5 PUTTONYOS' 2005 • 12**

**CHÂTEAU HAUT-MAYNE SAUTERNES 2013 • 10**

**PORTO NIEPOORT WHITE PORTO • 6.5**

**FONSECA TAWNY PORTO 20 YEARS OLD • 11**

**KOPKE TAWNY PORTO 10 YEARS OLD • 9**

**KOPKE TAWNY PORTO 20 YEARS OLD • 14**

**POGGIO MORI VIN SANTO CHIANTI 2017 • 14**

**ANTINORI MUFFATO DELLA SALA 2009 • 15**

## BRANDIES OF THE WORLD

**HENNESSY VS • 15**

**COURVOISIER VSOP • 12**

**HENNESSY 'PARIDIS' • 120**

**DARON 'PAYS D' AUGE' CALVADOS • 10**

**PERE MAGLOIRE CALVADOS • 11**

**CHÂTEAU DE BRIAT ARMAGNAC • 14**

## SHERRY

**LUSTAU 'EAST INDIA SOLERA' • 7**

**LUSTAU AMONTILLADO LOS ARCOS DRY SHERRY' • 7**

**BARBADILLO FINO • 7**

**BODEGAS TORO ALBALA, OLOSOSO • 9**