



DESSERTS

STICKY TOFFEE PUDDING 18

CRÈME FRAICHE ICE CREAM | WARM TOFFEE SAUCE
DREAM-CATCHER COOKIE

VANILLA BEAN CRÈME BRULÉE 15

SEASONAL BERRIES AND CHANTILLY

NEW YORK STYLE CHEESECAKE 16

SPICED APPLE COMPOTE | SALTED CARAMEL SAUCE

CHERRIES JUBILEE 18

CHOKECHERRY COULIS | LUXARDO ICE CREAM
KIRSCHWASSER LIQUEUR FLAMBEED TABLESIDE

S'MORES BAKED ALASKA 20

CHOCOLATE GANACHE ICE CREAM | GRAHAM CRACKER
TOASTED MARSHMALLOWMERINGUE

MINI TRIO 14

ACQUERELLO RICE PUDDING | CINNAMON CRISP
TIRAMISU | ESPRESSO | MASCARPONE | LADYFINGERS
CHOCOLATE CARAMEL MOUSSE | DARK CHOCOLATE CAKE

ICE CREAMS 12

BIRTHDAY CAKE | PISTACHIO | NUTELLA BROWNIE

SORBETS 12

YUZU LIME | MANDARIN ORANGE | PEAR CASSIS



DESSERT & PORT WINES

CHÂTEAU GILETTE LES JUSTICE 25

SAUTERNES | BORDEAUX | FRANCE 2017

INNISKILLIN VIDAL 27

ICEWINE | NIAGARA PENINSULA | CANADA 2019

NIEPORT RUBY 15

PORT | PORTUGAL NV

SANDEMAN 20 YEARS TAWNY 24

PORT | PORTUGAL NV

GRAHAM'S SIX GRAPES 12

PORT | PORTUGAL NV

LOUIS XIII BY RÉMY MARTIN

Each decanter is the life achievement of generations
of cellar masters. A blend of up to 1,200 Eaux-de-Vie.
100% from Grand Champagne

ONE HALF OUNCE 150

ONE OUNCE 280

TWO OUNCES 525



COFFEE & TEA

COFFEE

PIKE'S PLACE ROAST | DECAF **6**

ESPRESSO

ESPRESSO ROAST | DECAF ROAST

SINGLE **3** | DOUBLE **6**

HAND CRAFTED TO PERFECTION
AND SERVED WITH A THICK CREMA LAYER

AMERICANO **6**

ESPRESSO FLOATING ON HOT WATER
WITH A THICK CREMA LAYER

LATTE **6**

ESPRESSO FINISHED WITH
SLOWLY POURED STEAMED MILK

CAPPUCCINO **6**

ESPRESSO FINISHED WITH SLOWLY POURED
STEAMED MILK, LAYERED WITH THICK FOAM

TEAVANA® ASSORTED HOT TEA **6**

RADIANT GREEN	HARMONIC MINT
ENGLISH BREAKFAST	JASMINE CITRUS
MODERN EARL GREY	CLASSIC CHAI
CHAMOMILE BLUSH	HIBISCUS SPICE



SCOTCH EIGHTY PRIME