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## dessert

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mango carpaccio 9 

ginger frozen yogurt, mango frozen yogurt, candied lime zest

peanut butter & milk chocolate napoleon 9

hazelnut daquoise, milk chocolate peanut butter chantilly, peanut brittle

warm apricot charlotte 9

rum-soaked raisins, chamomile crème anglaise, cheesecake ice cream

duo of coffee & chocolate 9

mascarpone espresso shot, chocolate napoleon

lemon mascarpone mousse 9 

strawberry soup, tropical fruit compote, honey tuile

valrhona dulcey blond sundae 9

chocolate butterscotch shortbread crumble, butterscotch sauce, dulcey crunchy pearls

house-made sorbets and ice creams 6

ask for today's flavors

 can be prepared without gluten

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## dessert wine, sherry & port

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michele chiarlo “nivole” moscato d’asti 9.5 glass 19 half bottle

jorge ordonez, malaga #2 “victoria” 8.50 glass 33 half bottle

kracher “tba grande cuvée” 18 glass 35 per 187 ml. bottle

domaine ogereau “bonnes blanches” coteaux du layon 12.5 glass

lustau “capataz andrés” deluxe cream sherry 9 glass

barbadillo “pedro ximinez” extra rich sherry 9.5 glass

quinta do crasto lbv port 2012 11 glass

quinta do noval ten yr. old tawny port 11 glass

quinta do noval colheita port, 2003 15 glass

taylor fladgate, vintage port, 2000 145 per bottle

taylor fladgate “rare single harvest” aged tawny port, 1964 345 per bottle

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## coffee & tea

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coffee 3

latte 4

espresso 3

cappuccino 4

nightly selection of teas

café britt costa rica; small-batch, hand-roasted coffee  
directly from the plantation

Before placing your order, please inform your server if a person in your party has a food allergy.

\*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.