
dessert

lemon tree honey crème brûlée 10 🌿
rosemary pineapple cornmeal sablé

milk chocolate malted frozen fudge 10
cherry compote, spiced caramel popcorn

brown butter pound cake 10
strawberry rhubarb compote, crème fraîche ice cream

opera torte 10
kona coffee ice cream

blueberry lemon cheesecake 10
corn cookie crust

house-made sorbets and ice creams 6.50
ask for today's flavors

 can be prepared without gluten

dessert wine, sherry & port

michele chiarlo “nivole” moscato d’asti 10.50 glass 20 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

coffee & tea

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

coffee 3.75

latte 4.75

espresso 3.75

cappuccino 4.75

nightly selection of teas

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.