DESSERTS

Panna Cotta – Vanilla Bean – Black Currant	\$9
Rice Pudding – Dulce de Leche – Candied Almonds	\$10
Bourbon Pecan Pie	\$11
Chocolate Bête Noire – Crème Anglaise – Hazelnuts	\$12
Basque Cheesecake – Seasonal Fruit	\$12
Scoop of House-made Vanilla Ice Cream	\$3

DESSERT COCKTAILS

Wake Up Call - Vodka – Espresso – Coffee Liq.– Vanilla	\$14
Fox and the Orange - Bourbon - Amaro - Citrus - Spice Blend	\$13

DESSERT WINE

Limoncello, house made	\$9
Madeira, H&H Generoso Doce 5yr	\$11
Moscato, Nivole 375ml	\$44
Grappa, Sibona	\$11
Sambuca, Meletti	\$11
Sherry, La Cigarrera Oloroso	\$14
Tawny Port, Otima 20 yr	\$18
Tawny Port, Sandeman	\$8
White Port, Ferreira	\$9
Passito di Pantelleria, Ben Rye	\$20
Lazzaroni Amaretto	\$10

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