



DESSERT MENU

VANILLA BEAN CRÉME BRÛLÉE	14
fresh berries shortbread	
OAK'S BUTTERCAKE	16
salted caramel maple ice cream	
SMORES	16
fudge brownie honeycomb toasted marshmallow ice cream	
COCONUT SEMIFREDDO	14
passion fruit whipped cream watermelon granita	
EARL GREY TEA NAPOLEON	14
guava crèmeux mango sorbet	

ICE CREAM & SORBET

8

ORANGE CREAM ICE CREAM

STRAWBERRY CHEESECAKE ICE CREAM

COCONUT LIME SORBET

STRAWBERRY LEMONADE SORBET

DESSERT WINES

BARTON & GUESTIER “SAUTERNES”	10
2018 Sémillon Sauvignon Blanc France, Bordeaux	
BROADBENT “10 YEAR OLD”	13
Boal Portugal, Maderia	
DISZNÓKŐ “KÉSŐI SZÜRETELEÉSÜ – LATE HARVEST”	8
2018 Furmint Blend Hungary, Tokaji	
NICKEL & NICKEL “DOLCE”	35
2013 Sauvignon Blanc Napa Valley, California	
DOW’S 20 YEAR OLD TAWNY PORT	16
NV Port Blend Portugal, Douro	
GRAHAM’S 10 YEAR TAWNY PORT	12
NV Port Blend Portugal, Douro	
HARTLEY & GIBSON’S AMONTILLADO SHERRY	10
NV Palomino Fino Spain, Andalucía	
JEUNESSE BLACK MUSCAT	8
NV Black Muscat California	

18% automatic service charge for parties of 8 or more.
Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
Please advise of any food allergies.