

House Made Desserts

PASTEL DE ALMENDRAS 10

Spanish almond cake; beet and blood orange jam, mint crystals, crushed Marcona almonds, powdered sugar, whipped cream

Chef Michael's Wine Pairing...Michele Chiarlo "Nivole" Moscato d'Asti 7.5

PASTEL DE CHOCOLATE 8

Warm chocolate pudding cake; flourless chocolate torte, chocolate pudding, vanilla ice cream, chocolate sauce, whipped cream

Suggested Pairing...Ramos Pinto "Collector's" Ruby Port 7.5

TARTA DE QUESO 12

Burnt Basque Cheesecake; caramelized cheesecake, saffron anglaise

Suggested Pairing...Michele Chiarlo "Nivole" Moscato d'Asti 7.5

PERA POCHADA 12

White wine poached pear; dulce de leche, strussel topping, ice cream

Suggested Pairing...Ramos Pinto "10 year" Tawny Port 9.5

GRAND DESSERT PLATE 32

All four of the above

ESTACIONES DE POSTRE

Seasonal dessert; please ask your server

HELADOS Y SORBETES 5

A changing selection of ice cream and sorbets; please ask your server

Coffees and Teas

French Press, Espresso, Cappuccino, Latte
Harney & Sons Specialty Tea Sachets



Executive Chef Michael Strine
Executive Sous Chef TJ Schmidt

Dessert Drinks

ALMOND JOY

Blue Chair Bay Coconut spiced rum cream, Frangelico,
Godiva White Chocolate liqueur,
chocolate syrup; up

CAFFE SHAKERATO

Don Ciccio & Figli Concerto espresso liqueur, Averna,
chilled espresso, pinch of salt; up with a lemon twist

CARAJILLO

Spanish Licor 43, espresso, on the rocks
and mixed tableside

PIZELLE

OYO Vodka, Amaretto di Saronno, Galliano,
Spanish Licor 43; up with a lemon twist

RASPBERRY CHEESECAKE MARTINI

Smirnoff Vanilla vodka, Chambord, Amaretto di
Saronno, Bailey's Irish Cream, splash of half & half; up

SALTY CARAMEL CHOCOLATE MARTINI

Smirnoff Caramel Vodka, Godiva White and Dorda
Chocolate Liqueurs, chocolate sauce;
up with a salted rim

Coffee Drinks

BAILEYS & COFFEE

Baileys Irish Cream, whipped cream

BERMUDA COFFEE

Zaya 12 year rum, Baileys Irish Cream, whipped cream

CAFÉ GATES

Grand Marnier, Kahlúa,
Crème de Cacao, whipped cream

IRISH COFFEE

Bushmill's Irish Whiskey, sugar cube,
whipped cream

ITALIAN COFFEE

Tuaca, Frangelico, whipped cream

JALISCO COFFEE

Patrón XO Cafe, whipped cream

SPANISH COFFEE

Hennessy VS cognac, Kahlua, whipped cream

Dessert Wines

Moscato d'Asti, "**Nivole**", Michele Chiarlo, Italy 2016
Moscato, **Poquito**, Valencia, Spain NV 500ml
Ice Riesling, **Frost Bitten**, Yakima Valley, Washington 2014
Ice Wine, **Firelands**, Isle St. George, OH 2012
Vidal Blanc

Port and Sherry

White Port, "**Lágrima**", Ramos Pinto
Ruby Port, "**Collectors**", Ramos Pinto
Tawny Port, "**10 Year**", "**Quinta de Ervamoira**", Ramos Pinto
Tawny Port, "**20 Year**", "**Quinta de Bom Retiro**", Ramos Pinto
Sherry, "**Solera 1927**", Alvear