



DESSERT MENU

VANILLA BEAN CRÉME BRÛLÉE	14
fresh berries shortbread	
OAK'S BUTTERCAKE	16
salted caramel maple ice cream	
CHOCOLATE DECADENCE	16
chocolate cake chocolate mousse mint ice cream	
SPRING FRUITS TART	14
champagne diplomat blackberry coulis	
EARL GREY TEA NAPOLEON	14
guava crémeux mango sorbet	

ICE CREAM & SORBET

8

EARL GREY OREO ICE CREAM

PEANUT BUTTER JELLY ICE CREAM

LAVENDER BLUEBERRY SORBET

STRAWBERRY GUAVA SORBET

DESSERT WINES

BARTON & GUESTIER “SAUTERNES”	10
2018 Sémillon Sauvignon Blanc France, Bordeaux	
BROADBENT “10 YEAR OLD”	13
Boal Portugal, Maderia	
DISZNÓKÓ “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.