



**CHOCOLATE GANACHE** ..... \$18

*Guanaja chocolate, raspberry coulis, chocolate gelato*



**COCONUT TRES LECHE** ..... \$18

*Dulce de leche, raspberry, orange*



**KLAW TIRAMISU** ..... \$22

*Lady fingers, mascarpone, coffee*



**PANNA COTTA** ..... \$17

*Guava three ways, candied nuts*



**GELATO AND SORBETS** ..... \$12

*Selection of three options*



**ARTISAN CHEESEPLATE** ..... \$29

*Capriolina, aged 30 days, pasteurized, goat, Italy  
Euphoria Gouda, aged 12 months, pasteurized, sheep, Netherlands  
Asiago D'allevo, aged 10 months, thermalized, cow, Italy*





## DESSERT AND FORTIFIED WINES

<b>ROYAL TOKAJI , 5 PUTTONYOS 2017</b> .....	\$31
<i>Tokaji, Hungary</i>	
<b>PENFOLDS, “GRANDFATHER” 20 YR</b> .....	\$31
<i>Rare Tawny, Australia</i>	
<b>H&amp;H, MALVASIA MADEIRA 15 YR</b> .....	\$34
<i>Madeira, Portugal</i>	
<b>DONNAFUGATA BEN RYE 2019</b> .....	\$20
<i>Passito di Pantelleria, Sicily Italy</i>	
<b>CHATEAU COUTET 2017</b> .....	\$28
<i>Sauternes-Barsac, France</i>	
<b>FONSECA, VINTAGE 2003 (HALF BOTTLE)</b> .....	\$175
<i>Vintage Port, Portugal</i>	

## GRAPPA

<b>TRUSSONI VINACCIA “BIANCA”</b> .....	\$23
<b>TRUSSONI VINACCIA “GIALLA”</b> .....	\$28
<b>MAZZETI D’ALTAVILLA “BARBERA”</b> .....	\$21
<b>MAZZETI D’ALTAVILLA “MOSCATO”</b> .....	\$21

## AMARO

<b>CAPPELLETTI PASUBIO</b> .....	\$15
<i>Piedmont, Italy</i>	
<b>ERCOLE</b> .....	\$19
<i>Piedmont, Italy</i>	
<b>CASONI GIUSEPPE «HERITAGE»</b> .....	\$20
<i>Emilia-Romagna, Italy</i>	

