

## DESSERT MENU

<b>VANILLA BEAN CRÉME BRÛLÉE</b> fresh berries   shortbread	<b>14</b>
<b>CHOCOLATE DECADENCE</b> warm brownie   chocolate ice cream   light ganache	<b>16</b>
<b>OAK'S BUTTERCAKE</b> salted caramel   maple ice cream	<b>16</b>
<b>STRAWBERRY VACHERIN</b> crunchy meringue   lemon diplomat   strawberry sorbet	<b>14</b>
<b>CHEESECAKE</b> carrot cake   Chantilly   carrot ice cream	<b>14</b>

## ICE CREAM & SORBET

8

CHERRY PISTACHIO

COFFEE FUDGE

LEMON

RASPBERRY

# DESSERT WINES

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