

DESSERT

LAYER CAKE.....	15
rhubarb, cream cheese ganache	
TIRAMISU.....	16
ladyfinger sponge, mascarpone cream, cold brew foam	
STRAWBERRY PAVLOVA	15
crème fraîche, basil	
FROZEN S'MORES.....	15
torched meringue, graham cracker, dark chocolate	
I LOVE NY CHOCOLATE SOUFFLÉ.....	33
grand marnier ice cream	
<i>serves two, please allow 30 minutes</i>	

CHEF KALEN HENDRICK

COCKTAILS 28

CAFÉ EN FLEURS

patron silver, borghetti di vero caffè, lavender bitters

APHRODITE'S CUP

wine berry sorbet, pierre ferrand, mommenpop grapefruit
sparkling rosé, pomegranate seeds

CHAPULIN

plantation dark, fernet menta, coconut milk, aquafaba
chocolate bitters

WINE

CHATEAU GUIRAUD '10	28
ROYAL TOKAJI, LATE HARVEST '18	22
SANDEMAN 10 yr PORTO	49

AMARI

AVERNA	20
CARDAMARO	18
FACCIA BRUTTO ALPINO	20
MONTENEGRO	19
RAMAZOTTI	20

SCOTCH | COGNAC

MONKEY SHOULDER	23
BALVENIE 14 yr	47
GLENFIDDICH 18 yr	58
REMY MARTIN 1738	33
PIERRE FERRAND 1840	27

TEA FORTÉ 9

CHAMOMILE
CITRON CITRUS MINT
BLUEBERRY MERLOT
EARL GREY
ENGLISH BREAKFAST
JASMINE

LA COLOMBE COFFEE

DOUBLE ESPRESSO 9
AMERICANO 9
MACCHIATO 10
LATTE 10
CAPPUCCINO 10