

DESSERT

Warm Valrhona Chocolate Cake, Vanilla Ice Cream	18
Apple Crisp, Ginger Lemongrass Ice Cream, Pumpkin Seed Streusel	18
Pecan Tart, Cranberry Sorbet	16
Tres Leches, Strawberry Meringue, Florida Strawberries	16
Churros, Cinnamon Sugar & Chocolate Sauce	16
Key Lime, White Chocolate Stone Crab Claw, Chantilly Cream	20
Salted Graham Cracker Crumble	
Cookie Plate:	
Salted Chocolate Chip	16
Dulce de Leche Alfajor, Guava Linzer	

DESSERT WINE

Bodegas Hidalgo La Gitana Manzanilla Sanlúcar de Barrameda Dry	13
Bodegas Hidalgo La Gitana Triana Pedro Ximénez Sweet	20
Inniskillin Ice, Riesling	20
Warre's Otima 10 Year Tawny Port	21
Warre's Otima 20 Year Tawny Port	32
Royal Tokaji 5 Puttonyos Aszú	165

AFTER DINNER DRINKS

CARAJILLO	19
Licor 43, Espresso	
ESPRESSO MARTINI	24
Kahlúa, Espresso, Choice of:	
- Absolut Elyx	
- Red Breast 12 Yr	
-Codigo Rosa Tequila	

Chef Jean-Georges Vongerichten

Chef Luis Vasquez

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness

An automatic service charge of 20% will be applied to your check but can be adjusted at your discretion.