

DESSERT

Warm Valrhona Chocolate Cake, Vanilla Ice Cream	18
Peach Pie, Blackberry Crème Fraîche Ice Cream	18
Tres Leches, Glazed Florida Mangoes, Passion Fruit Sorbet	16
Churros, Cinnamon Sugar & Chocolate Sauce	16
Key Lime, White Chocolate Stone Crab Claw, Chantilly Cream	20
Salted Graham Cracker Crumble	
Cookie Plate:	
Mexican Salted Chocolate Chip	16
Dulce de Leche Alfajor, Guava Linzer	

DESSERT WINE

Bodegas Hidalgo La Gitana Manzanilla	13
Sanlúcar de Barrameda Dry	
Bodegas Hidalgo La Gitana Triana	20
Pedro Ximénez Sweet	
Lustau East India Solera Sherry Cream	15
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
Ketel One Vodka, Kahlúa, Espresso	

Chef Jean-Georges Vongerichten

Chef Luis Vasquez

Operations Charge: A taxable 20% Staff Service Charge is added to all checks and distributed entirely to service staff performing the service.