

DESSERT MENU

BLACK FOREST CAKE (v, gf) | 21

Dark Cherries | Coconut Shavings |
Cocoa Nibs | 22KT Gold Flake

BAKED ALASKA | 19

Strawberry & Vanilla Ice Cream |
Caramelized Meringue | Vanilla Cake

LE ROSE NOIR | 19

Chocolate Lava Cake | Chocolate Raspberry Cremieux |
Rose Petal and Blueberry Jam | Toasted Hazelnuts

‘MILK AND COOKIES’ | 19

House Made Valrhona Chocolate Chip Cookie |
Sea Salt | Vanilla Milk Shake

DESSERT WINE (3OZ)

White Blend; FAR NIENTE, ‘Dolce’, Napa Valley, CA ’16	40
Sauternes; CHÂTEAU SUDUIRANT, 1ER Cru Classé,, FR ’13	22
Tokaji Aszú; CHÂTEAU PAJZOS, ‘5 Puttonyos’, HU ‘ 16	25
Porto Ruby; BIN 27, Douro, PT	18
Porto; SANDEMAN, 20 YR Tawny, Douro, PT	35
Porto; DOW’S, 1994 VINTAGE, Douro, PT	75
Porto; TAYLOR FLADGATE, ‘Golden Age’, 50 YR Tawny, Douro, PT	125

*20% Service Fee plus 18% Gratuity added to all In-Room Dining Orders.