

DESSERT

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| Warm Valrhona Chocolate Cake, Vanilla Ice Cream | 16 |
| Strawberry Sundae | 14 |
| Strawberry Ice cream, Strawberry Sorbet, Caramelized Brioche Croutons, Kaffir Lime Crispy Meringue | |
| Cherry Cheesecake Sundae, Sour Cherry Sorbet Cream Cheese Ice Cream | 18 |
| Cafe Con Tres Leches, Cocoa Meringue, Chocolate Shavings | 14 |
| Churros, Cinnamon Sugar & Chocolate Sauce | 14 |
| Cookie Plate: Mexican Chocolate Chip Dulce De Leche Alfajor, Banana & Poppy Seed Cookie | 16 |

DESSERT WINE

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| Bodegas Hidalgo La Gitana Manzanilla Sanlúcar de Barrameda Dry | 13 |
| Lustau East India Solera Sherry Cream | 15 |
| Bodegas Hidalgo La Gitana Triana Pedro Ximénez Sweet | 20 |
| Inniskilling Ice, Riesling | 20 |
| Warre's Otima 10 Year Tawny Port | 21 |
| Warre's Otima 20 Year Tawny Port | 32 |

AFTER DINNER DRINKS

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| Carajillo | 19 |
| Licor 43, Espresso | |
| Espresso Martini | 21 |
| Ketel One Vodka, Kahlúa, Espresso | |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness
An automatic service charge of 18% will be applied to your check but can be adjusted at your discretion.

Chef Jean-Georges Vongerichten

Chef Luis Vasquez