

DESSERT

Warm Valrhona Chocolate Cake, Vanilla Ice Cream	18
Tropical Fruit Vacherin	16
Hibiscus and Macadamia Sorbet	
Coconut Tart, Pineapple Sorbet	16
Tres Leches, Passion Fruit Meringue, Glazed Carambola	16
Churros, Cinnamon Sugar & Chocolate Sauce	16
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
Inniskilling Ice, Riesling	20
Warre's Otima 10 Year Tawny Port	21
Warre's Otima 20 Year Tawny Port	32

BRUNCH CLASSICS

APEROL SPRITZ	19
Aperol, Franzie & Cratzie Prosecco, Fever Tree Club Soda	
ESPRESSO MARTINI	24
Kahlúa, Espresso, Choice of:	
- Absolut Elyx	
- Red Breast 12 Yr	
- Codigo Rosa Tequila	

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