

## DESSERTS

Sorbets & Ice Creams (House Made Seasonal Flavors)	6
Orange Cheesecake Brulee, Sesame Nougatine and Balsamic Berries	17
Warm Chocolate Cake, Vanilla Bean Ice Cream, Chocolate Pearls	16
Ube Pot de Crème, Fresh Berries, Bubu Arare Tuile	13
Seasonal Semifreddo <i>Ask server for details.</i>	15

<b>Dessert Platter</b> (2 person minimum, available at dinner only)	18 per person
Seasonal Fruits, Ice Creams and Sorbets, Chef Select Signature Desserts	

## AFTER DINNER WINES &amp; PORTS

## DESSERT WINES

Chateau Du Roumieu, Sauternes, France	12
Royal Tokaji, 5 Puttonyos, Hungary	22
Dolce by Far Niente, Napa Valley, CA	35
Cocchi Nebbiolo Chinato, Barolo, Piedmont, Italy	20
Antinori Muffato della Sala, Umbria, Italy	25

## PORT BY HOUSE OF GRAHAM'S

Six Grapes, Ruby	15
10 Year Tawny	18
20 Year Tawny	28
30 Year Tawny	60
40 Year Tawny	95
2000 Vintage Port	55

ROKA ESPRESSO MARTINI	17
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La Colombe espresso, Wheatley vodka, Kahlua, Licor 43

## LA COLOMBE COFFEE

Nizza Regular Americano	7
Monte Carlo Decaffeinated Americano	7