



## *Dessert*

DARK CHOCOLATE SOUFFLÉ, TUACA CRÈME ANGLAISE	12
CINNAMON AND SUGAR BRIOCHE BEIGNETS, SALTED CARAMEL	9
STRAWBERRY RHUBARB COBBLER, LEMON SPONGE, ALMOND STREUSEL AND FIOR DI LATTE GELATO	10
MARKET STRAWBERRY SEMIFREDDO, OLIVE OIL CAKE, PISTACHIO AND LOCAL CITRUS	9
THE HAWKS CANDY BAR 2.0, ENROBED IN CHOCOLATE, HAZELNUTS AND COCOA NIB GELATO	10
DUO OF HOUSE MADE GELATOS	6
DUO OF HOUSE MADE SORBETS	6
ASSORTMENT OF FRESH BAKED COOKIES	9

## *Coffee by Chocolate Fish Coffee Roasters*

Koru- Honduras/ Brazil Blend	3.5
Santa Lucia Teotepec Decaf- Mountain Water Process	3.5
French Press - Finca La Merced, Guatemala	9

## *Espresso*

Koru Espresso	4
Cappuccino	5
Latte	6

## *Selections from Rishi Tea* 4

Golden Chamomile - HERBAL TEA, MILDLY SWEET, FLORAL AROMA
Golden Yunnan - BLACK TEA, MALTY AND RICH, JAMMY SWEETNESS
Earl Grey - BLACK TEA, RICH AND SMOOTH, ITALIAN BERGAMOT
Jade Cloud - GREEN TEA, FRESH AND SOOTHING, TOASTED CHESTNUTS

## *Port and Dessert Wines by the Glass*

Dow's, 10 Year Aged Tawny Port	10
Dow's, 20 Year Aged Tawny Port	14
Dow's, Late Bottled Vintage Port 2008	9
Port Flight - Dow's 10, Dow's 20, Dow's LBV	16
Cesar Florida, Moscatel Especial, Chipiona	8
Inniskillin, Cab Franc, Niagra Peninsula VQA 2014	20
Lustau, East India Solera Sherry, Spain NV	9
Lustau, Pedro Ximenez "Murillo" Sherry, Spain NV	14
Royal Tokaji, 5 Puttonyos Aszu, Hungary 2008	17
Vietti Cascinetta, Moscato D'Asti, Italy 2014	9

## *Port and Dessert Wines (375ml Bottle)*

Badia a Coltibuono, Occhio Di Pernice, Chianti 2004	165
Warre's, Vintage Port 2007	80