[DESSERTS]

ALMOND LAYER CAKE ® **12** Vanilla Roast Peaches

GOAT CHEESE CHEESECAKE ® **12** Macadamia Nut, Blueberry Sorbet, Macerated Blueberries

HAZELNUT CHOCOLATE DECADENCE ® 14 Dark Chocolate Hazelnut Crémeux, Mineral Basin Honey Ice Cream, Chocolate Brownie, Honey Tuile, Toasted Hazelnuts

MINERAL BASIN HONEY ICE CREAM **8** Two Scoops

[COFFEE & TEA]

CITY BREW COFFEE 5

City Brew Espresso, Cappuccino, Latte, And Café Mocha Available.

[DESSERT WINE]

BLACK MUSCAT, BARON HERZOG **10** 2018, California

BOTRYTIS SÉMILLON, ELDERTON **12** 2015, Riverina, Australia

MUSCAT OF SAMOS KOURTAKI **10** Samos Island, Greece

ROYAL TOKAJI, 5 PUTTONYOS **16** Hungary

[BRANDY & COGNAC]

COURVOISIER VS COURVOISIER VSOP FRAPIN CHÂTEAU FONTPINOT XO FRAPIN EXTRA FRAPIN VSOP HENNESSY VS HENNESSY VSOP HENNESSY XO RÉMY MARTIN XO

[PORT]

GRAHAM SIX GRAPES **13** Douro Valley, Portugal

TERRA D'ORO, ZINFANDEL PORT **9** Amador County, California

[EAUX DE VIE & GRAPPA]

FRAMBOISE TRIMBACH GRANDE RÉSERVE **10** Eau De Vie, Ribeauvillé, Alsace, France

POIRE WILLIAM, TRIMBACH GRANDE RÉSERVE **10** Eau De Vie, Ribeauvillé, Alsace, France

SARPA DI POLI GRAPPA 16

EXECUTIVE CHEF CODY MAXWELL SOUS CHEF KRIS SMITH EXECUTIVE PASTRY CHEF JESSICA SHELTON

[®] Gluten-Free [®] Dairy-Free [®] Vegetarian [®] Contains Nuts All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

A 19% gratuity will be added to parties of 8 or more.