

## DESSERTS

### Sticky Toffee Pudding

*chocolate date cake, peanutbutter semi fredo*

7

### Flourless Lava Cake

*chocolate sauce, whipped cream*

8

### Seasonal Cobbler

*almond crumble, vanilla bean gelato*

8

### Panna Cotta

*lemon curd, white peach gelée,  
lemon thyme shortbread cookie*

8

### Gelato and Sorbet

*seasonal flavors, please ask you server*

8

## COFFEE

*provided by La Colombe in Chicago*

### Phoea Coffee or Decaf Monte Carlo 3

Nizza Espresso 3

Double Espresso 4

Cappuccino 4

Latte 4

## LIQUID DESSERTS

### FORTIFIED WINES

Churchill's 10 year Tawny Port 10

Quinta Do Infantado Ruby Porto 8

### DIGESTIVE & CORDIALS

Licor 43 10

Amaro Lucano 9

Ramazzotti Sambuca 9

House Made Limoncello 8

### SPIRITS

Bottled in Bond, Bourbon 15

Hine 'H' Cognac VSOP 11

Claque-Pepin Calvados Fine 9

*a complete list of after dinner selections is available  
in the beverage menu*

## TEA

*all tea pots are \$3, provided by ORGANIC Rishi Tea*

Earl Grey *the classic blend with bergamot flowers*

Jasmine *organic green tea fragrant+enchanting*

*decaffeinated selections*

Chamomile Medley *Organic herbal tea calming+blossoms*

Turmeric Ginger *Organic herbal tea awakening+revitalizing*

Blueberry Hibiscus *Organic herbal tea sweet+summer berries*

Peppermint *Organic herbal tea soothing+comforting*

**CITRINE**



**DESSERT**

**&**

**LIQUID DESSERT**