

dessert.

BANANA MOUSSE PARFAIT 10

vanilla cookie crumble, sour cream custard, rum-sautéed plantains, cinnamon sugar plantain chips

PURPLE SWEET POTATO CHEESECAKE 10

black currant jam, cookie butter walnut streusel, crème de cassis fluff

LEMON POUND CAKE 10

mascarpone supreme, pistachio crunch, blood orange icing, lemon confit

COOKIES AND COFFEE CHOCOLATE ICE CREAM CAKE 14

sourdough chocolate cake, cookies and cream ice cream, bailey's mousse, chocolate sauce, tri-color coffee meltaways

GUAVA CREAM CHEESE EMPANADAS 12

roasted pineapple, lime-coconut cream cheese fluff, lime sugar

PLATE OF BISCOTTI 5

double chocolate hazelnut date

dessert wines.

2015 CHATEAU LARIBOTTE

SAUTERNES

16g / 64b
bordeaux, france

QUINTA DO NOVAL 'NOVAL BLACK' PORT

16g / 64b
douro, portugal

WARRE'S OTIMA 10 YEAR TAWNY PORT

16g / 64b
douro, portugal

ice cream, frozen novelties & sorbet.

4

TAHITIAN VANILLA BEAN

FUDGE FILLED BUTTERSCOTCH

FROZEN PEPPERMINT PATTY

cocoa shortbread,
mint cream,
dark chocolate

SEASONAL SORBETS

ask your server for daily selection

coffee, tea & digestifs.

SPARROW COFFEE 4.5
make it irish,
(whipped cream optional)
14

DOUBLE ESPRESSO 5.5
make it a corretto,
(amaretto or sambuca)
9

**VALRHONA HOT
CHOCOLATE**
5

CAPPUCCINO or LATTE
6

**RARE TEA CELLAR
SELECTION**
4

*CONSUMER ADVISORY: The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

*An automatic gratuity of 20% may be added to parties of six or more

