



Chefs | Andy Ticer & Michael Hudman
General Manager | Lane Neblett

D O L C E

CHOCOLATE STICKY TOFFEE PUDDING | 10
brown butter pecan powder, salted caramel gelato

TIRAMISU | 9
espresso anglaise, mascarpone, cacao nibs

BUTTERSCOTCH BUDINO | 8
cacao nibs, candied pecans, whipped cream

RICOTTA CHEESECAKE | 9
strawberry curd, almond chantilly cream, graham

FORMAGGI | 12
clothbound cheddar, eligo, bayley hazen blue, benne crackers, candied nuts

GELATO FLIGHT | *selection of three* | 7

D E S S E R T W I N E

FERNANDO DE CASTILLA, Sherry, *Pedro Ximenez*, Jerez | 10
CHATEAU ROUMIEU-LACOSTE, Sauternes, *Semillon*, Bordeaux | 12
SUSANA BALBO, *Late Harvest Torrontes*, Mendoza | 10
DONNAFUGATA, "Ben Rye, Passito di Pantelleria, *Zibibbo*, Sicily | 20
MARCO DI BARTOLI "Vignia la Miccia," 5 Yr Marsala, *Grillo*, Sicily | 12
ROYAL TOKAJI WINE CO., "5 Puttanyos Aszu," *Furmint*, Hungary | 25
SUSANA BALBO, "Virtuoso," *Late Harvest Malbec*, Mendoza | 9
LE RAGOSE, Recioto Classico, *Corvina-Rondinella-Corvinone*, Veneto | 20
TAYLOR FLADGATE, 10 Year Tawny Port | 10
TAYLOR FLADGATE, 30 Year Tawny Port | 32
TAYLOR FLADGATE, 40 Year Tawny Port | 50

C O F F E E

AMERICANO | 4
CAPPUCCINO | 6
CORTADO | 4
ESPRESSO DOPPIO | 6
LATTE | 6
MACCHIATO | 5
VICE+VIRTUE FAKE HUMBLE DARK ROAST DRIP | 4
VICE+VIRTUE DESVELADO DECAF DRIP | 4

H O T T E A

EMPEROR'S AGED KEEMUN (black tea) | 5
EMPEROR'S CHAMOMILE (herbal tea) | 5
EMPEROR'S JASMINE PEARLS (green tea) | 5
EMPEROR'S MINT MERITAGE (herbal tea) | 5
FIRST FLUSH DARJEELING (black tea) | 5
REGAL ENGLISH BREAKFAST (black tea) | 5