

• DESSERTS •

STEAKHOUSE CRÈME BRÛLÉE	14
<i>Grand Marnier scented berries, butter pecan cookies</i>	
PASSION FRUIT CHEESECAKE	14
<i>Light vanilla scented Italian cream passion fruit on a creamy cheesecake, seasonal berries and black sesame crisp</i>	
CHOCOLATE LAVA CAKE	14
<i>Flourless chocolate decadence cake with a flowing center, vanilla bean gelato, raspberry coulis</i>	
BAILEYS MOUSSE CAKE	14
<i>Rich fudge cake layered with a smooth Baileys Irish Cream mousse, iced with a coffee-flavored buttercream</i>	
GERMAN CHOCOLATE CARAMEL MOUSSE TORTE	14
<i>Four layers of German chocolate cake, milk chocolate mousse, rich German chocolate icing, buttery caramel, French sea salt</i>	

• SPECIALTY COFFEE, ESPRESSO & MORE •

DRIP	4
<i>Vintage Black Diamond J. Gursey signature medium roast coffee</i>	
ESPRESSO	5
<i>Handcrafted to perfection and served with a crema layer</i>	
AMERICANO	5
<i>J. Gursey espresso floating on hot water with a crema layer</i>	
CAPPUCCINO	7
<i>J. Gursey espresso finished with slow poured steamed milk</i>	
HOT TEA	4
<i>English Breakfast, Earl Grey, Chamomile or Tropical Green</i>	

• SWEET WINE •

LUCCIO MOSCATO	12
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• PORT •

QUINTA DO NOVAL	12
<i>Fine Ruby Port</i>	
TAYLOR FLADGATE	12
<i>10 Year Old Tawny</i>	
RAMOS PINTO	35
<i>20 Year Old Tawny</i>	
SANDEMAN	50
<i>40 Year Old Tawny</i>	

• AMARI & DIGESTIFS •

AMARO MONTENEGRO	15
AMARO AVERNA SICILIANO	16
BRÀUILO AMARO ALPINO	18
CYNAR	12
CANTINE FLORIO FERNET	10

• AFTER-DINNER LIQUEUR •

LUXARDO MARASCHINO ORIGINALE	13
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Some menu items may use alcohol during the cooking process.
If you would like additional information please inquire with our staff.