

Andrea

DESSERTS

warm chocolate

hazelnut bombolini 12

served with raspberry sauce

daily-made gelato

& sorbet 13

caramelized apple

panna cotta 15

*cinnamon puff pastry straw,
apple balsamic glaze*

dark chocolate tart 15

*olive oil cake, crème brûlée bites,
red wine fig compote*

tiramisu 15

*traditional light mascarpone
cream, soaked ladyfinger sponge*

“la colombe” french
press organic coffee

Pelican Hill’s certified organic coffee is a select medium-roasted blend with a sweet flavor and softer style. Our Arabica beans are from award-winning small coffee estates in Central America, ground to order and served from a french press. Please allow extra time for coffee to steep.

*available in regular
& decaffeinated*

AFTER DINNER DRINKS

single malt scotch

*macallan 25 yr., speyside,
moray 180*

*macallan 30 yr., speyside,
moray 400*

cognac

courvoisier xo 45

hennessy xo 75

hennessy, ‘paradis’ 280

*remy martin, ‘louis xiii’
3/4 oz. 200 | 1.5 oz 400*

port

graham’s 30 yr. 40

taylor fladgate 40 yr. 68

graham’s vintage 1970 67

dessert wines

*antinori muffato, castello della sala,
2008 24*

*donnafugata, ben ryé,
passito di pantelleria, 2010 25*

dolce, late harvest, napa 26

*inniskillin, vidal icewine,
niagra, 2011 28*

grappa

nonino, chardonnay grappa 20

antinori “tignanello,” grappa 25

nonino, merlot grappa 20

cordials

sambuca romano 13

fernet-branca 13

lemoncello 13

grand marnier centenaire 65