

WEFT & WARP

ART BAR + KITCHEN

DESSERT

LIMONCELLO TIRAMISU 16

lady fingers, meyer lemon
curd, fresh red berries

A TASTE OF SUNSHINE DF/GF 16

mango passionfruit cremeux,
vanilla cake, mango fluid gel,
white chocolate shell

MIDNIGHT IN DUBAI 16

chocolate mousse, pistachio
kunafa cream, chocolate
ganache, sable cookie

CAKESPIRATION 20

rotating daily cake slice

HOUSE-MADE GELATOS 12

AND SORBETS

vanilla bean gelato
pistachio gelato
rotating seasonal sorbet flavors

SWEET PAIRINGS

ROYAL TOKAJI 5 15

PUTTONYOS (1 oz)

tokaj, hungary

CAPELLANO, BAROLO 14

CHINATO (1 oz)

barolo, piedmont, italy

TAYLOR FLADGATE

TAWNY PORT 10 & 20 20

(1 oz)

porto, portugal

HONIG LATE HARVEST 21

SAUVIGNON BLANC (2 oz)

napa valley, usa

Berenice Morales / Pastry Chef

DF dairy free / GF gluten free / VE vegan / V vegetarian

A service charge of 20% will be added to parties of 6 or more.
Please note that our restaurant is a cash-free environment.