

SWEET CRAVINGS

Six Degrees of Chocolate

our resort's signature dessert
(contains hazelnuts)

Yuzu Crème Brûlée

gin and basil soaked blueberries, mango gel,
sesame seed tuile, vanilla whip, lychee jelly
(nut free)

Citrus Upside-Down Olive Oil Cake

cardamom yogurt whip, candied almond bark,
orange crème anglaise, toasted meringue
(gluten free)

Black Currant Lavender Panna Cotta

lemon gelee, lavender phyllo crisp, blackberries,
lemon foam, rosemary white chocolate

Caramel No-Bake Cheesecake

rhubarb gel, fennel pistachio shortbread,
pistachio ginger granola, orange ginger crème fraîche,
compressed rhubarb

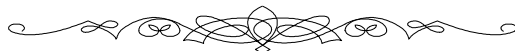
12 each



"The Bookend"

cinnamon infused eagle rare bourbon, amaro montenegro,
carpano antica vermouth, black walnut bitters

16



Dessert & Fortified Wines

	<i>gl</i>	<i>btl</i>
<i>Dolce, "Late Harvest"</i>	22	90
Napa Valley, California, 2015		
<i>Inniskillin Icewine Reisling</i>	12	54
VQA Niagara Peninsula, Canada, 2019		
<i>Cascinetta Vietti, Moscato d'Asti, DOCG</i>	12	54
Castiglione Tinellai, Italy, 2016		
<i>Ramos Pinto "LBV" Port 2011</i>	12	
<i>Graham's 10 Year Tawny Port</i>	12	
<i>Graham's 20 Year Tawny Port</i>	15	
<i>Graham's 30 Year Tawny Port</i>	28	
<i>Graham's 40 Year Tawny Port</i>	45	
<i>Graham's 10, 20 & 30 Year Tawny Port</i>	28	

a one ounce glass of each