



DESSERT

CHEF MEG LINCK

Chocolate Pot De Crème | Dark Chocolate Pot De Creme, Caramelized White Chocolate & Tahini Mousse, Honeycomb Candy Sesame Tuille | \$14

Neos Baklava | Phyllo Pastry, Honey, Walnut, and Pistachio Filling, Pistachio Praline, Goat Cheese Ice Cream, Honey Caramel Sauce | \$14

The Lemon | Meyer Lemon Mousse, Lemon Curd, Meyer Lemon Marmalade, Toasted Oat Crumble, Meringue | \$12

AFTER DINNER DRINKS

Dirty Chai Martini | Vodka, Espresso, Chai Syrup, Chai Liqueur | \$16

Spiced Raspberry Milk Punch | Rum Blend, Raspberry Syrup, Ginger Liqueur, Lime | \$16

I Think Therefore I Sip | Peanut Butter Vodka, Espresso, Chocolate Liqueur, Cinnamon Demerara | \$15

Carajillo | Licor 43, Espresso \$15

Turkish Delight | Bourbon, Café Campari, Torino Nocino | \$16

Pedro Ximénez Sherry | Velvety, Ripe Fig, Raisin, Cocoa | \$14

Dow's Tawny 20 Year Port | Refined, Dried Fruit, Toasted Almond, Toffee | \$16

Poli Cleopatra Moscato Oro Grappa | Elegant, Floral, Herbal, Stone Fruit | \$18

ELIXR COFFEE

Espresso | Double \$3

Coffee | Regular or Decaf \$4

Café Latte | Espresso, Steamed Milk, Slight Foam \$8

Dirty Spiced Chai | Espresso, Black Tea, Spices, Steamed Milk \$12

Sahlep | Orchid Root, Milk, Cinnamon \$12

RISHI LOOSE LEAF TEA \$8

Jasmine Green Tea, Earl Gray, Earl Gray Lavendar, White Peony, Bergamot Oolong, Chamomile Medley, Elderberry Healer, Turmeric Chai, Tangerine Ginger