



desserts 🍯 7

key lime custard & coconut cake

whipped cream, crunchy coconut sprinkle

chocolate mousse & toffee cream torte

espresso anglaise, raspberry coulis

fresh peach & blueberry pie

sour cream-cheesecake chunk ice cream

layered crème brûlée & flourless chocolate cake duo

vanilla tuile, chocolate sauce

blackberry cobbler ice cream sundae

*port wine caramel, streusel crumbs, sweetened mascarpone,
cinnamon churro crisp*

ice cream & sorbet 🍯 4

sour cream-cheesecake chunk ice cream

blackberry cobbler ice cream

toasted coconut sorbet

lime rickey sorbet

chocolate truffles 🍯 4

dark chocolate & citrus

milk chocolate & candied walnut

dessert beverages

tea 4.5

featured hot loose-leaf teas from New Mexico tea company

Blood Orange Rooibos (decaf)

Chamomile (decaf)

Darjeeling Crescendo Black Tea

Earl Grey

Jasmine Green

coffee

Seasons proudly serves our own organic blend of coffee beans roasted daily by Aroma Coffee of Santa Fe

Coffee ◦ 3

Espresso ◦ 3

Cappuccino ◦ 4

Latte ◦ 4

Café Mocha ◦ 5

Café Seasons ◦ 10

Bailey's Irish Cream, Kahlua, espresso, shaved abuelita chocolate

port & dessert wine

Kopke 10-Year Tawny Port ◦ 12

Graham's 10-Year Tawny Port ◦ 10

Graham's 20-Year Tawny Port ◦ 14

Dow's 2015 Single Harvest Tawny Port ◦ 12

2016 Château Laribotte Sauternes ◦ 14

brandies sherry grappa & liqueurs

Hennessy VS ◦ 10

Courvoisier VS ◦ 12

Martell VSOP ◦ 12

Martell 'Cordon Bleu' ◦ 20

Daron Calvados Apple Brandy 'Fine' ◦ 9

Mathilde Framboise Raspberry Liqueur ◦ 10

Lustau 'East India Solera' ◦ 7

Bodegas Toro Albala, PX 1987 ◦ 13

Marchesi di Gresy Grappa di Moscato La Serra ◦ 12