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## 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*

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*Ask your server about our selected after dinner drink pairings*

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## ice cream & sorbet 🍷 4

*sour cream-cheesecake chunk ice cream*

*blackberry cobbler ice cream*

*toasted coconut sorbet*

*lime rickey sorbet*

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## 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**

**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

**Cafe Mocha** ◦ 5

**Cafe 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

**2018 Chateau Laribotte Sauternes** ◦ 14

### brandies sherry grappa & liqueurs

**Hennessy VS** ◦ 10

**Courvoisier VS** ◦ 12

**Martell VSOP** ◦ 12

**Martell 'Cordon Bleu'** ◦ 20

**Eric Artiquelougue Bas-Armagnac XO 15 Year** ◦ 19

**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 Nebbiolo Martinega** ◦ 12