



desserts

chocolate & hazelnut cake 🍷 8

amarena cherries, whipped cream & chocolate chunks

SUGGESTED PAIRING ~ LUSTAU 'EAST INDIA SOLERA' +7

warm apple crisp & glass-of-milk ice cream 🍷 8

caramel latte drizzle, apple straws

SUGGESTED PAIRING ~ CALIFORNIA GLÖGG LIQUEUR +13

toasted lemon meringue pie 🍷 8

blackberry glaze, shortbread cookie

SUGGESTED PAIRING ~ 2018 CHÂTEAU LARIBOTTE SAUTERNES +14

pumpkin-pear cookie sundae 🍷 8

butterscotch sauce, sweet potato chips, glazed donut ice cream

SUGGESTED PAIRING ~ ERIC ARTIQUELOUGUE BAS-ARMAGNAC XO 15 YEAR +19

layered crème brûlée & flourless chocolate cake duo 🍷 8

vanilla tuille, chocolate sauce

SUGGESTED PAIRING ~ GRAHAMS'S 10 YEAR TAWNY PORT +10

ice cream & sorbet 🍷 5

glazed donut ice cream

chocolate & brownie butter swirl ice cream

apple cider sorbet

raspberry orange sorbet

chocolate truffles 🍷 5

dark chocolate espresso

cinnamon-sugar dusted milk chocolate & spiced rum

dessert beverages

tea

5

featured hot loose-leaf teas from New Mexico tea company

Blood Orange Rooibos

Chamomile *(decaf)*

Organic Passion Berry *(decaf)*

Earl Grey

Jasmine Green

Organic Masala Chai

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 ◦ 5

Cafe Mocha ◦ 6

Cafe Seasons ◦ 13

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 Château Laribotte Sauternes ◦ 14

brandies sherry grappa & liqueurs

Hennessy VS ◦ 10

Courvoisier VSOPs ◦ 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