



desserts

double chocolate cream pie ◦ 9

red chile candied walnuts, espresso caramel

GRAHAM'S 20-YEAR TAWNY PORT ◦ 14

sticky toffee pudding ◦ 9

passionfruit ice cream, fresh papaya

KOPKE WHITE PORT ◦ 10

tuscan almond-pear cake ◦ 9

lavender-honey mousse, citrus syrup

LUSTAU 'EAST INDIA SOLERA' SHERRY ◦ 7

layered crème brûlée & flourless chocolate cake duo ◦ 9

vanilla tuile, chocolate sauce

CARPANO ANTICA FORMULA SWEET VERMOUTH ◦ 8

apple pie à la mode ice cream sundae ◦ 9

crispy gingersnap phyllo, apple cider butterscotch

2018 CHÂTEAU LARIBOTTE SAUTERNES ◦ 14

ice cream & sorbet 🍷 6

crushed french macaron-mascarpone gelato

apple pie à la mode ice cream

mango-ginger sorbet

blackberry sorbet

chocolate truffles 🍷 6

milk chocolate peanut truffles

dark chocolate espresso truffles

beverages

tea 5

featured hot loose-leaf teas from New Mexico Tea Company

Blood Orange Rooibos

Chamomile *(decaf)*

Earl Grey

Jasmine Green

coffee

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

Coffee ◦ 4

Espresso ◦ 4

Cappuccino ◦ 5

Latte ◦ 6

Café Mocha ◦ 7

Café Seasons ◦ 13

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

vermouth, port, sherry & dessert wine

Kopke 10-Year Tawny Port ◦ 12

Graham's 10-Year Tawny Port ◦ 10

Graham's 20-Year Tawny Port ◦ 14

Emilio Lustau Vermut Rosé ◦ 8

2018 Château Laribotte Sauternes ◦ 14

Lustau 'East India Solera' Sherry ◦ 7

Kopke White Port ◦ 10

brandies, grappa, liqueurs & amari

Hennessy VS ◦ 10

Courvoisier VSOP ◦ 12

Pierre Ferrand '1840' VS ◦ 13

Eric Artiquelougue Bas-Armagnac XO 15 year ◦ 19

Père Magloire VS Calvados ◦ 10

Cynar 70 ◦ 8

Fernet Branca ◦ 10

Green Chartreuse ◦ 16

Yellow Chartreuse ◦ 16

Amaro Nonino Quintessentia ◦ 14

Castello Banfi Grappa ◦ 12