SEASONS

desserts

chocolate brownie-hazelnut cream pie (GF) ∘ 9
côtes-du-rhône poached pear & chantilly, cherry-vanilla ice cream, hazelnut praline, chocolate curls

apricot glazed honey citrus cake (VEGAN) ∘ 9
house-made apple butter, coconut- red chile flan, candied orange

apple pie à la mode ice cream sundae ∘ 9
crispy spiced phyllo, cinnamon-rhubarb sauce, sweet pie crust bits, whipped cream

seasonal cheesecake ∘ 9
~ ask your server about tonight's cheesecake ~

layered crème brûlèe & flourless chocolate cake duo ∘ 9
vanilla tuille, chocolate sauce

after dinner cocktail

cajarillo ∘ 14
[ROCKS] RICH, INVIGORATING & INDULGENT
licor 43, espresso

ice cream & sorbet 6

cherry-vanilla ice cream
apple pie à la mode ice cream
blackberry coconut milk ice cream
strawberry sorbet

chocolate truffles 6

white & milk chocolate raspberry truffles
dark chocolate cocoa truffles

beverages

tea
5

decaf chai ~ *black tea, ginger, cinnamon, cardamom, pepper, clove*

zenish ~ *green kukicha, gunpowder green tea, organic spearmint, lemon*

angel falls mist *(herbal/caffeine free)* ~ *natural dried apple, hibiscus, rosehip, natural dried orange, calendula petals*

black ginger orange peach ~ *black tea, ginger, orange & peach*

coffee

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 Amontillado ◦ 7
2018 Château Laribotte Sauternes ◦ 14
Lustau 'East India Solera' Sherry ◦ 7
Kopke White Port ◦ 10
Barbadillo PX Sherry ◦ 10

brandies, liqueurs & amari

Hennessy VS ◦ 14
Courvoisier VSOP ◦ 12
Pierre Ferrand '1840' VS ◦ 13
Eric Artiquelougue Bas-Armagnac XO 15 year ◦ 19
Pére Magloire VS Calvados ◦ 10
Cynar 70 ◦ 8
Fernet Branca ◦ 10
Amaro Nonino Quintessentia ◦ 14
Amaro Averna ◦ 10
Château de Lahitte '1982', Bas-Armagnac ◦ 52