

Yolan

DOLCI

Noce di Cocco 18

*soaked coconut sponge, candied macadamia nut,
lemon verbena espuma, citrus*

Agrumi e Terra 18

*sesame torte, honey-mascarpone mousse,
mandarin, tahini-whipped ganache, pâte à choux*

Prendimi 18

*Valrhona Hukambi 53% milk chocolate,
caramelized banana, espresso brioche,
toasted milk panna cotta*

Gelato al Mais 14

*sweet corn gelato profiterole, candied ginger,
stewed blueberry compote, kaffir lime leaf*

Sorbetto 12

*dark chocolate sorbet, citrus marmalade,
pink peppercorn, spiced orange*

FORMAGGI

Trio of Cheeses 25

Chef's selection

BEVERAGES

Espresso 6.50

Coffee Drinks 8.50

Rare Tea Cellar Selections 10

EXECUTIVE PASTRY CHEF ~ NOELLE MARCHETTI

PASTRY SOUS CHEF ~ ABBY WELLS

COCKTAIL	Corroborante <i>cocoa nib-infused whiskey, coffee liqueur, biscotti, espresso</i>			18	
				3 OZ	
VINI DOLCI	Recioto di Soave Classico, 'Tre Colli' Cornelia Tessari			15	
	Vin Santo del Chianti Classico, Il Brunone, Toscana 2003			28	
VINI DOLCI VIA CORAVIN	Paolo Bea, Umbria 2010			65	
VINI FORTIFICATI	Tawny Porto, 10 Year, Noval, Portugallo			26	
AMARI 2 OZ	Flight // Select three (1 oz pours)			30	
	Bordiga Centum Herbis // mint, thyme, bright finish			15	
	Dell'Etna Antico // bitter citrus, licorice, vanilla			14	
	Delle Sirene // eucalyptus, ripe fruit, chicory			15	
	Forthave Marseille // eucalyptus, cinnamon, honey			16	
	Forthave No. 2 // earthy, spice, lingering citrus			28	
	Lucano // dark grape, savory dried herb			14	
	Ramazzotti // berry, citrus, espresso, dark chocolate			13	
	Sfumato // candied orange peel, pickled herb			14	
			1 OZ	2 OZ	
WHISKEY	Hancock, President's Reserve		22	45	
	Heaven's Door, Bootleg Series 2019		62	125	
	Whistlepig, The Bosshog VII		62	125	
SCOTCH, IRISH WHISKEY	Highland Park, 18 Year		19	38	
	Macallan Rare Cask		30	60	
	Midleton, Very Rare 2019		37	75	
			0.5 OZ	1 OZ	2 OZ
COGNAC	Remy Martin, Louis XIII		125	250	500