ENTYSE

DESSERTS

VALRHONA CHOCOLATE MOUSSE CAKE | $18
Passion fruit & mango coulis, milk chocolate Chantilly, chocolate tuile, banana brûlée,

POACHED PRICKLY PEAR | $19
Sauternes-poached prickly pear, sabayon, cranberry compote (GF)

APPLES & CREAM| $19
Calvados-caramelized apple, apple cream, Tahitian vanilla ice cream, whipped cream, macerated pineapple (NF)

PUMPKIN BOURBON CHEESECAKE | $18
Bourbon-accented pumpkin cheesecake, gingerbread crust, dried fruit compote, white chocolate (NF)

AFFOGATO | $12
Scoop of Madagascar vanilla bean ice cream covered in a warm espresso coffee & Amaretto liquor

MADAGASCAR VANILLA BEAN ICE CREAM | $10

BELGIAN DARK CHOCOLATE ICE CREAM | $10

SORBET | $12
Seasonal fruit sorbet

DESSERT WINE

Paired with chocolate

Fonseca L.B.V | $14

Fonseca 10 Years Tawny | $16

Taylor Fladgate 20 Years Tawny | $25

Warre's 2017 Vintage | $42

Paired with fruit

Emotions de la Tour Blanche, Sauternes | $19

Beerenauslese, Steindorfer, Austria | $17

Muscato, Electra, California | $12

DIETARY DESIGNATIONS
(GF) Gluten-Free (NF) Nut-Free

AFTER DINNER DRINKS

SINGLE MALT

Aberlour12 Years Old | $25

Dalmore 12 Years Old | $23

Macallan 12 Years Old | $35

BOURBON & WHISKEY

Catoctin Creek, Rye, ENTYSE Private Barrel, VA | $22

Catoctin Creek, Rye, Ragnarok, VA | $33

Angels Envy, Port Barrel Aged, ENTYSE Private Barrel | $36

ARMAGNAC

Larresingle V.S.O.P, Armagnac | $17

CALVADOS

Busnel, Calvados |$15

COGNAC

Courvoisier VS | $19

Courvoisier V.S.O.P. | $21

Rémy Martin, "1738 Accord Royal" | $25

Martell “Extra Old” Cordon Bleu | 65

Hennessy XO | $60

Remy Martin V.S.O.P. | $25

Remy Martin X.O | $65

Grand Marnier Cordon Rouge | $21

Grand Marnier Cuvée Centenaire | $65

GRAPPA

Moletto, Nebbiolo, Grappa di Barolo, Italy | $16

HOT BEVERAGES

Espresso | $6

Cappuccino | $7.50

Hot Tea | $7

Chamomile, Earl Grey, English breakfast, Darjeeling, Jasmine