

ENTYSE

DESSERTS

CHOCOLATE CARAMEL TART | \$14

Caramelized popcorn, coulis, crème Chantilly

STRAWBERRY MILLE-FEUILLES | \$15

Vanilla crème brûlée, puff pastry, basil coulis

MANGO SUNDAE | \$15

*Chili almond brittle, tamarind lime, mango brunoise, vanilla ice cream,
mango sorbet*

MEYER LEMON TART | \$14

Baked meringue, blueberry coulis, limoncello

AFFOGATO | \$12

Scoop of Madagascar vanilla bean ice cream covered in a warm

MADAGASCAR VANILLA BEAN ICE CREAM | \$10

BELGIAN DARK CHOCOLATE ICE CREAM | \$10

SORBET | \$12

Seasonal fruit sorbet

DESSERT WINE

Pair with chocolate

Fonseca L.B.V | \$14

Fonseca 10 Years Tawny | \$16

Taylor Fladgate 20 Years Tawny | \$25

Warre's 2017 Vintage | \$42

Pair with fruit

Emotions de la Tour Blanche, Sauternes | \$19

Beerenauslese, Steindorfer, Austria | \$17

Muscato, Electra, California | \$12

AFTER DINNER DRINKS

SINGLE MALT

Aberlour 12 Years Old | \$25

Dalmore 12 Years Old | \$23

Macallan 12 Years Old | \$35

BOURBON & WHISKY

Catoctin Creek, Rye, Entyse Private Barrel, VA | \$22

Catoctin Creek, Rye, Ragnarok, VA | \$33

Angels Envy, Port Barrel Aged, Entyse Private Barrel | \$36

ARMAGNAC

Larrisingle 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 Gray, English breakfast, Darjeeling, Jasmine