



Summer Dessert Menu

Double Chocolate Terrine • 7
Moscato d'Asti sabayon, soft caramel center

Warm Peach Blueberry Cobbler • 7
sweetened chèvre, cinnamon ice cream

Hazelnut & Ricotta Cake • 7
mascarpone-key lime gelato, tropical fruit gel

Raspberry Lemon Swirl Cheesecake • 7
streusel crumbs, citrus anglaise, almond brittle

Chocolate Cookie Ice Cream Sandwich • 7
dark chocolate sauce, whiskey-buttersotch ice cream, confiture filigree

Cheese Plate Sampler • 10
a selection of four cheeses served in tasting portions
with house-made jam and fruit garnish

Chocolate Truffle • 4
three bites of chocolate

Summer After Dinner Drinks



LOOSE LEAF HOT TEAS • 3.5

FROM ALBUQUERQUE'S OWN NEW MEXICO TEA COMPANY

Cream of Earl Grey
Organic Vanilla Chai
Moroccan Mint

Lavender Chamomile CAFFEINE FREE
Blood Orange Rooibos CAFFEINE FREE

COFFEE DRINKS

WE PROUDLY SERVE OUR OWN ORGANIC BLEND OF INDONESIAN AND CENTRAL AMERICAN COFFEE BEANS
ROASTED DAILY BY AROMA COFFEE COMPANY OF SANTA FE

Espresso SINGLE / DOUBLE	3.25 / 5	Latte DOUBLE SHOT	5
Cappuccino DOUBLE SHOT	5	Mocha DOUBLE SHOT	5

DESSERT WINES GLASS / BOTTLE

Michele Chiarlo Nivole d'Asti (375 ML)	28	Chateau Haut Sauternes	12 / 52
Villa Pozzi Moscato	6 / 24		

PORTS, SHERRIES & GRAPPA 3 OUNCE POUR

Cockburn's Fine Tawny	6	Lustau East India Solera Sherry	7
Kopke Tawny 10 YEAR	8	Lustau Amontillado 'Los Arcos' Sherry	7
Rocha Vintage Port 2013	7	Don Pedro Ximenez Sherry 1987	15
Rocha Tawny 20 YEAR	15	Banfi Grappa	8
Ramos Pinto 'Bom Retiro' 20 YEAR	19	Smith Woodhouse 2011	154

BRANDY, ARMAGNAC, COGNAC & CORDIALS 2 OUNCE POUR

Nobel Dame Calvados	10	Hennessey VSOP	18
Daron Calvados	12	Courvoisier VSOP	14
Santa Fe Spirits Apple Brandy	12	Luxardo Limoncello	11
Château de Briat Armagnac	14	Bénédictine	9
Pernod	9	Fernet-Branca	8
Drambuie	13.5	Tesseron X.O Exception (1 oz / 2 oz)	95 / 185
Château d'Orignac Pineau Des Charentes	8		