



Fall Dessert Menu

Banana, Brown Butter & Salted Caramel Tart • 7
Malted milk mocha ice cream, Jameson glaze

Fresh Apple Savarin • 7
Fruit studded-brioche soaked in rum syrup, crystallized cashew
fresh whipped cream and port wine reduction

Vanilla Bean Chocolate Swirl Crème Brûlée • 7
Tootsie truffle purse, five spice almonds

Pear Upside Down Cake • 7
Sour cream lemon gelato, autumn spice crème anglaise

Chocolate Cream Pie Crêpes • 7
Brown sugar meringue crisp, hibiscus syrup

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

Fall 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		