the sweets

"Savor the evening. As Executive Pastry Chef, it is my love and joy to explore unique and delicious sweet flavors and it is my pleasure to share a few of them with you. Please enjoy!"
- Christine Conner

ultimate warm vanilla caramel cake 23
vanilla gelato - vanilla sweet whipped cream
homemade toasted brown sugar cinnamon pecans

triple layer key lime pie 20
fresh key lime - almond graham cracker crust
fresh whipped cream - lime "caviar"

peanut butter pie GF 22
peanut butter chocolate mousse
chocolate ganache - crushed peanut crust

sweet + savory fresh berries GF 18
acacia honey - corto "truly" evoo - grains of paradise
vanilla sweet whipped cream

lou lou's homemade cookies & cream gelato cake 19
vanilla bean cookies and cream gelato
homemade chocolate sauce - whipped frosting

cookies & cream popcorn sundae 18
vanilla bean gelato - homemade hot fudge
cookies & cream popcorn - vanilla sweet whipped cream

triple chocolate bombe GF 19
milk chocolate mousse - dark chocolate shell
toasted almonds - toasted marshmallow
white chocolate ganache

chocolate mascarpone mousse cake GF 19
eleven layers - dark chocolate
chocolate mascarpone mousse
cold marinated chambord blackberries

red velvet bread pudding 18
vanilla bean gelato - white chocolate
sweet cream cheese

sorbet GF 13
mango - raspberry - blood orange

gelato GF 13
chocolate - sea salt caramel
vanilla bean - strawberry

dessert cocktails

carajillo 18
the classic - fresh espresso - licor 43

pecan alexander 21
blackland texas pecan brown sugar bourbon
borghetti espresso liqueur - cream

fig old fashioned 22
four roses small batch - amaro montenegro
liber and co fig purée

FAMILY 48 OWNED

dessert wines

chateau castelnau de suduiraut sauternes	19	84
far niente "dolcé"	42	172
inniskillin riesling ice wine	45	185
inniskillin cab franc ice wine	64	280
royal tokaji "5 puttonyos"	27	150

port and tawny

taylor fladgate lbv	17	132
taylor fladgate 10yr tawny	22	150
taylor fladgate 20yr tawny	25	172
taylor fladgate 30yr tawny	46	358
taylor fladgate 40yr tawny	78	595

GF - Gluten Friendly - items are prepared without gluten-containing ingredients. Our kitchen is not gluten-free, so cross-contact is possible.
These items do not meet "gluten-free" as defined by the FDA (less than 20 parts per million of gluten) and may not be suitable for guests with celiac disease or a gluten allergy.