

SAVORY LATE NIGHT

SWEET LATE NIGHT

SHRIMP COCKTAIL Fresh Shrimp with Housemade Cocktail Sauce	21	DARK CHOCOLATE MOUSSE Housemade Chocolate Mousse topped with Whipped Cream and Raspberries	7
CRUDITE	19	BERRIES & CREAM	15
Serves 2. Assortment of Farm Fresh Vegetables with Housemade Hummus and Ranch		Housemade Whipped Cream Paired with Strawberries	
CHARCUTERIE & CHEESE	24	DESSERT BOARD	19
Serves 2. Chef's Daily Selection of Cured Meats and Aged Cheese, Crostini, Fresh Fruit, Seasonal Preserves		Chocolate Mousse, Berries and Cream, and Assorted Desserts, Cheeses, and Fruit	

DIGESTIFS \$15

AMARO

Traditional Italian herbal liqueur with a bitter-sweet flavor

COGNAC

French brandy, known for its rich and complex flavors of oak, dried fruits, and spices

CHARTREUSE

Complex French liqueur, featuring over 130 herbs, plants, and flowers.

PORT

Fortified wine from Portugal, typically sweet with rich berry, caramel, and nutty flavors