

at the five

RESTO+LOUNGE



## DESSERT

### VANILLA CHEESECAKE 8

Egg-less Tahitian vanilla bean cheesecake, orange currant marmalade, and walnut tuile.

### CLASSIC CRÈME BRULÉE 6

Vanilla custard with a crunchy caramel topping.

### CHOCOLATE GANACHE TORTE 7

### CARROT CAKE 8

### CARPE DIEM ORCHARD APPLE TARTE TATIN 8

Warm baked Cortland apples, puff pastry, walnut praline, and mascarpone ice.

### CHEESE PLATE 12 (inquire about this week's selection)

## SPECIALTY COFFEES AND WARMERS

### CIDER 4.5

Warm spiced cider from CARPE DIEM ORCHARD.

Add Amaretto or Napoleon Cortel 2

### MAYAN HOT CHOCOLATE 4.5

Dark Callebaut chocolate, nutmeg, cinnamon and a hint of chipotle.

Add Bailey's or Frangelico 2

### SPECIALTY COFFEES 5

Inquire about our creative or classic selection.

### PORT PRICED ACCORDINGLY

Grahams (LBV / 10 year / 20 year) / SWC 1994 Vintage port

### SCOTCH and COGNAC PRICED ACCORDINGLY

Glenmorangie / Glenfiddich / Glenlivet / Balvenie / Talisker /  
Glenroths / Johnny Walker Black / Auchentoshan / Glendronach /  
Hennessy / Chabasse / Remy M. VSOP

### CAPPUCINO or ESPRESSO 3.50

### TEA by TAZO 2.5 (inquire about selection)