



Pastry Chef ~ Kari Zaft-Gutierrez

dessert

caramel pudding

candied pepitas with maldon salt & whipped cream

10

sweet potato cake

rum-glazed with golden raisins, pecans & whipped crème fraîche

10

fruit crisp

devoto apples with oatmeal topping & vanilla ice cream

10

chocolate cream pie

pastry crust with chocolate filling, spiced almonds & marsala whipped cream

10

affogato

counter culture espresso with vanilla ice cream & lemon-walnut biscotti

8

ice cream

pumpkin

8

sorbet

pomegranate-prosecco

6

Counter Culture Coffee

Fresh roasted, decaf available

16 ounce French press	6
32 ounce French press	10
Espresso	4
Americano	4
Cappuccino	5
Café Latte	6

Art of Tea ~ Los Angeles, CA

Loose leaf tea, 12 ounce pot

Ancient Forest black tea	6
Hojicha roasted green tea	6
Jasmine Pearl green tea	6
Mint	6
Lemongrass Ginger rooibos tea	6

after dinner cocktails \$12

hot toddy

cognac, lemon, honey

rye flip

rye, cane sugar, whole egg

irish coffee

irish whiskey, espresso, whipped cream

dessert wine & port

Moscato, Colli Euganei, Veneto, Italy 2015	10
Moscato d'Asti, Cascinetta Vietti, Piedmont, Italy 2016	12
Sauternes, Chateau Doisy-Védrines, Bordeaux, France 2014	18
Ruby Port, Fonseca, Portugal, NV	11

sherry

Alvear 'Pedro Ximenes de Anada'	13
Alvear 'Asuncion' Oloroso	16

brandy

Landy VS, Cognac	9
Hennessey VS, Cognac	11
Park VSOP, Cognac	13
Remy Martin '1738', Cognac	15
Dudognon 'Reserve', Cognac	16
Paul Giraud XO, Cognac	20
Dudognon 'Vielle Reserve', Cognac	26
Nonino Grappa di Moscato, Grappa	12