

# DESSERTS

## CLASSIC DELYSÉES OPERA

*coffee buttercream, chocolate ganache, vanilla almond cake, dark chocolate glaze, coffee gelée*

18

*Recommended Wine Pairing:*

**2016 Samos**, Anthemis, Moscato, Samos, Greece

9

## HUGO PISTACHIO SPHERE

*Sicilian pistachio mousse, pistachio crémeux, pure pistachios, caramelized nut crunch*

19

*Recommended Wine Pairing:*

**2015 Estate Argyos**, Vin Santo, Santorini, Greece

28

## VERDI RASPBERRY CHEESECAKE

*passion fruit & raspberry crémeux, buttery sablé, macaron, passion fruit gelée, white chocolate streusel*

17

*Recommended Wine Pairing:*

**2020 Stratus**, Botrytis Affected, Semillon, Niagara, Ontario

12

# TEA SELECTION

## MARIAGE FRÈRES: ROUGE CASABLANCA

*sweet mint rooibos theine-free red tea*

7

## MARIAGE FRÈRES: SAKURA! SAKURA!

*fragrant cherry blossom green tea*

7

## MARIAGE FRÈRES: EARL GREY IMPERIAL

*smooth Darjeeling Bergamot black tea*

7

# COFFEE

ESPRESSO	4
AMERICANO	5
MACCHIATO	5
CAFE LATTE	7
CAPPUCCINO	7