

OMAKASE

\$26 per Person

Choose One Plated Dessert
Mini palate cleanser from chef
Petits fours from chef

(wine pairing: \$13)

Plated Desserts:

Fromage Blanc Island "Cheese Cake"
(wine pairing: Il Santo Zari)

White Chocolate Mousse Napoleon with Cacao Bean Wafer
and Ceylon-Cinnamon Milk Sorbet on Fresh Blood Orange
(wine pairing: Quady Essencia, Orange Muscat 2020)

Steamed Apple Pudding Cake in Warm Vanilla Anglaise
with Shredded Granny-Smith Apple
(wine pairing: Barbadillo, Cream Sherry)

Fresh Pomegranate Sorbet and Spiced Genoise Cake Trifle
with Toasted Hazelnut and Cointreau Chantilly
(wine pairing: Leon Manbach, Gewurztraminer 2018)

Earl-Grey Tea Panna Cotta with Pineapple Sorbet
and Coconut Agar Agar Cubes
(wine pairing: Moscato d'Asti, Bricco Quaglia 2022)

Warm Chocolate Tart
with Pink Peppercorn Ice Cream and Red Wine Sauce
(wine pairing: Kopke, Fine Tawny Porto)

Savory "Oui Quenelle" [not dessert]
Quenelle of Umami Egg Tartare on Thyme Biscuit
with Black Truffle Sauce
(wine pairing: Cava Brut, Conquilla)

Take out items:

doughYAKI, Crème Brûlée Doughnut	\$8
Ooey Goey Chocolate Chip Cookie	\$5.95
Cream Puff of Banana Cream Pie	\$5.95
Cream Puff of Strawberry Short Cake	\$5.95
Shortbread Gift Box	\$12
Tahitian Vanilla, Burnt Basque Mille Crepe Cake	\$12

Operating hours:

Wednesday 3pm - 9:30pm
Thursday – Saturday 3pm - 10:00pm
Sunday 3pm - 9:00pm

Signature Sparkling Cocktail \$15
Spiced Pear Sparkling Wine with Concord Grape Ice Cube

Champagne	glass	bottle
Veuve Clicquot Brut Yellow Label NV		\$123 (750ml)
Lanson Black Label Brut NV		\$98 (750ml)
Moët & Chandon Brut Imperial NV		\$56 (375ml)
Laurent-Perrier La Cuvée Brut NV		\$46 (375ml)

Sparkling Wine		
Cava Brut, Conquilla NV		\$51 (750ml)
Brachetto d'Acqui, Banfi 2020		\$59 (750ml)
Moscato d'Asti, Bricco Quaglia 2022	\$14	\$46 (375ml)

White Wine		
Kimich, Riesling Trocken 2021		\$49 (1000ml)

Red Wine		
Ninety Plus Cellars, Pinot Noir 2022		\$56 (750ml)

White Dessert Wine		
Chateau d'Yquem, Sauternes 2013		\$397(375ml)
Tokaji, Royal 5puttoniyos, Red Label 2017		\$179(500ml)
Château La Rame, Sainte-Croix-du-Mont 2019		\$90 (375ml)
Sauternes, Château Doisy Vedrines 2018		\$76 (375ml)
Jurancon, Domaine Cauhape 2012		\$46 (375ml)
Il Santo Zari	\$14	
Quady Essencia, Orange Muscat 2020	\$14	

Red Dessert Wine		
Banyules, Domaine de La Rectorie 2020	\$14	

Port		
Quinta do, Tawny Porto, medium dry	\$15	
Kopke, Fine Tawny Porto	\$14	

Sherry		
Barbadillo, Cream Sherry	\$15	

Beer		
Dogfish Head 60 Minute, IPA	\$11	

Water		
Perrier	\$6.0(11oz)	
Fiji	\$6.0(11oz)	

Coffee & Tea		
Personal Pot of French Press Coffee	\$8.0	
Personal Pot of Tea	\$8.0	
Darjeeling, Earl-Grey, Green, Lemon-mint, Chamomile		
Personal Pot of Oolong Tea	\$9.0	
Espresso	\$8.0	
Iced Coffee	\$8.0	
Iced Tea	\$8.0	