

spirits

whisky

<i>lagavulin 16yo</i>	30
<i>dalmore 15yo</i>	30
<i>suntory yamazaki 12yo</i>	46
<i>pappy van winkle special reserve 15yo</i>	124

brandy

<i>hennessy vsop</i>	17
<i>darroze 30yo les grands assemblages</i>	38
<i>hennessy xo</i>	54
<i>rémy martin louis XIII</i>	400

tequila

<i>fortaleza reposado</i>	26
<i>don julio 1942 anejo</i>	75
<i>clase azul reposado</i>	70

digestif

<i>chartreuse yellow</i>	14
<i>capreolus raspberry eau de vie</i>	38
<i>nonino picolit grappa</i>	45

full spirits list available

executive chef benjamin boeynaems
chef jean-georges vongerichten

dessert

salted caramel ice cream sundae	15
<i>candied peanuts and popcorn</i>	
<i>hot fudge sauce</i>	

red berry soup	14
<i>lemon verbena, olive oil sorbet</i>	

tres leches cake	13
<i>passion fruit sorbet</i>	

"light as air"	15
<i>tiramisu</i>	

almond cake	14
<i>glazed apricots, apricot sorbet</i>	

peach cobbler	14
<i>blackberry crème fraîche ice cream</i>	

due to the presence of allergens in our kitchen, we
unfortunately cannot guarantee any menu item completely free
from a particular allergen.

pair with dessert wine

pedro ximenez 'el candado'	18/65
<i>valdespino, spain, nv</i>	
<i>(375ml bottle)</i>	

tokaji noble late harvest 'mylitta'	20/72
<i>dobogo, hungary, 2024 (375ml bottle)</i>	

niagara vidal icewine 'gold'	30/95
<i>inniskillin, canada, 2023 (375ml bottle)</i>	

20 y.o. tawny port	18/750
<i>sandeman, portugal, nv (4,5l bottle)</i>	

louis roederer 'carte blanche' demi-sec	28/145
<i>champagne-france, nv</i>	

vin santo del chianti rufina	25/120
<i>selvapiana, tuscany-italy, 2017 (500ml bottle)</i>	

blandy's madeira sercial	28/130
<i>portugal, 2008 (500ml bottle)</i>	

vintage port, warre	35/250
<i>portugal 1994</i>	

château d'yquem	95/700
<i>sauternes, france 2011</i>	

all prices are inclusive of vat at the current rate.
a discretionary service charge of 15% will be added to your bill.

cocktails

cocina old fashioned 22

*michter's bourbon, nixta corn liqueur
aztec, chocolate bitters*

espresso martini 22

*belvedere vodka, coffee liqueur
fresh espresso*

50/50 sazerac 22

*michter's rye whiskey, hennessy vsop
absinthe, peychaud's bitters*

abc irish coffee 22

*green spot irish whiskey, fresh coffee
dulce de leche cream, cinnamon*

café de olla 15

spiced coffee, milk, dulce de leche foam