

desserts @ richard's

CLASSIC VANILLA CRÈME BRÛLÉE ^{GF • V}

fresh berries 10.00

NONNA'S TART ^V

custard, pine nuts & almonds in a pastry shell,
Marsala-currant topping 10.00

APPLE STRUDEL

apples, raisins, puff pastry, caramel sauce,
whipped cream 10.00

CHOCOLATE-CHOCOLATE MOUSSE TART

chocolate mousse in a chocolate shell, raspberry sauce,
crème anglaise,
white chocolate shavings 10.00

TIRAMISU CHEESECAKE ^V

mascarpone, espresso, ladyfingers, chocolate 10.00

GELATO OF THE DAY ^V

ask your server, per scoop 4.00 • Amaro pour over 5.00

after dinner drinks

ESPRESSO MARTINI

Tito's, Spanish cordial, Amaro Nonino, cold-brew espresso, egg white,
shaved white chocolate 15.00

BETTER AS A BRÛLÉE

Farmers Botanical gin, Gifford cassis, thyme cream, egg white, lemon,
soda water, brûléed sugar 14.00

KOPKE 10-year-old Tawny Port 9.50

POÇAS RESERVE Ruby Port 9.50

BROADVENT 5-year-old Madeira Reserve 8.50

coffee & tea

Richard's Blend Coffee by Dawson Taylor, regular or decaf 3.50

Espresso 4.00 • Cappuccino 4.25 • Latte 4.50

Hot Tea (assorted) 3.50

