

desserts @ richard's

STRAWBERRY RICOTTA CAKE [∨]

fresh strawberries baked into ricotta cake,
house-made strawberry sauce, Chantilly cream 10.00

CHOCOLATE DE LECHE TART [∨]

chocolate pâte sucrée, house-made dulce de leche,
chocolate cream, sea salt 11.00

HUMMINGBIRD CAKE ^{GF, ∨}

banana, pineapple & pecan cake, cream cheese frosting,
edible flower caramel shards 11.00

LEMON MASCARPONE PANNA COTTA

mascarpone panna cotta, lemon curd, crunchy meringue,
vanilla wafer streusel, sugared basil 10.00

TIRAMISU CHEESECAKE [∨]

mascarpone, espresso, ladyfingers, chocolate 10.00

GELATO OF THE DAY [∨]

per scoop 4.00 • choice of Amaro pour over +5.00

PASTRY CHEF'S CHOICE BISCOTTI 2.00 each

after dinner drinks

ESPRESSO MARTINI

Tito's, Spanish cordial, Averna, cold-brew espresso,
aquafaba, shaved white chocolate 15.00

KOPKE 10-year-old Tawny Port 9.50

POÇAS RESERVE Ruby Port 9.50

BROADBENT 5-year-old Madeira Reserve 8.50

PASTRY CHEF TAYLOR HOUSTON

bourbon & rye

Blanton's
Basil Hayden's
Woodford Reserve
Maker's Mark
Knob Creek Bourbon
Knob Creek Rye
Buffalo Trace
Four Roses Small Batch

irish

Redbreast 12 year
Jameson

japanese

Hatozaki Small Batch

canadian

Crown Royal
Pendleton

brandy

Courvoisier VS
Courvoisier VSOP
Torres 10 Gran Reserva
Imperial

amari

Averna
Montenegro
Braulio
Nonino

liqueur

Bailey's
Kahlua
Frangelico
Tuaca
Grand Marnier
Disaronno Amaretto
D.O.M. Benedictine

blended scotch

Johnny Walker Black 12 year
Johnny Walker Red
Dewar's White Label

single malt scotch

Highlands

Glenmorangie 10 year
Oban 14 year
Oban Little Bay

Speyside

Aberfeldy 12 year
Macallan 12 year
The Glenlivet 12 year
The Glenlivet 18 year
Glenfiddich 12 year
Balvenie Doublewood 12 year
Balvenie Single Barrel 15 year
Balvenie Doublewood 17 year

Isle of Islay

Laphroaig 10 year
Lagavulin 16 year