

desserts @ richard's

DOUBLE CHOCOLATE CAKE ^{GF • DF • VEG}

fudgy chocolate cake, chocolate buttercream,
fresh raspberry sauce (contains almonds) 12.00

CHARRED LEMON MOUSSE ^V

honeyed Chantilly cream, thyme shortbread cookie 10.00

BRÛLÉED PROFITEROLES ^V

caramel sauce, house-made cream puffs,
roasted pineapple pastry cream,
vanilla bean crème anglaise 11.00

BLACK & WHITE MILLE FEUILLE ^V

layered house-made puff pastry, dark chocolate,
white chocolate, fresh strawberry sauce, buttercream 12.00

TIRAMISU CHEESECAKE ^V

mascarpone, espresso, ladyfingers, chocolate 10.00

GELATO OF THE DAY ^V

per scoop 4.00

½ oz. Amaro pour over +6.00 • espresso affogato +4.00

CHEF'S CHOICE BISCOTTI ^V

2.00 each

PASTRY CHEF TAYLOR HOUSTON

after dinner drinks

ESPRESSO MARTINI

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

BETTER AS A BRÛLÉE

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

GOODNIGHT MOON

Frangelico, crème de cacao, pineapple juice,
coconut cream, cocoa powder 12.00

KOPKE 10-year-old Tawny Port 9.50

POÇAS RESERVE Ruby Port 9.50

BROADBENT 5-year-old Madeira Reserve 8.50

SCAN FOR OUR
COMPLETE LIST OF LIQUORS & LIQUEURS:

