DESSERTS

Baked Alaska - 15
Key Lime, Raspberry, Graham Cracker, Boomsma

10 Layer Chocolate Cake - 32
Double Fudge Icing, Dark Chocolate Ganache, Vanilla Ice Cream

Profiteroles - 18
Charred Brown Sugar Ice Cream, Warm Miso Sauce

Crème Brûlée - 15
Vanilla Bean, Demerara, Strawberry, Mint

Strawberry Shortcake - 16
Genoise Sponge, Strawberry Jam, Diplomat Cream,
Strawberry Crumble

Affogato - 15
Brown Butter & Coconut Rum Ice Cream, Fresh Espresso

Ice Cream & Sorbet - 12
Mango & Ginger Sorbet, Ricotta & Pistachio, Charred Sugar,
Brown Butter & Coconut, Vanilla Bean

Please ask your server for sommelier pairing suggestions

THAT'S, THAT ME ESPRESSO

INSPIRATION | CARAJILLOS WITH KATE MOSS

The M&F Espresso Martini - 22
Wake me up, F@ck me up

LUXURY NIGHT CAPS

COGNAC & ARMAGNAC

Remy Martin Louis XIII
1/2 Ounce - 125
1 Ounce - 250
1 1/2 Ounce - 375
2 Ounce - 500

Delord 25 Year Armagnac - 35
Courvoisier XO - 78
D'Usse XO - 80
Hennessy XO - 112

BOURBON & SCOTCH

Blade & Bow 12 Year - 40
Blanton's Gold Edition - 60
Old Fitzgerald 11 Year - 70
E.H. Taylor Cured Oak - 75

Johnnie Walker Blue - 90
Russell's Reserve 13 Year - 100
Willet "White Lotus" 11 Year - 130
The Macallan 18 Year - 156

AMARI & DIGESTIF

Grand Marnier - 14
Luxardo Limoncello - 15
Romana Sambuca - 14
Five Farms Irish Cream - 14
Heirloom Pineapple Amaro - 14
Chartreuse V.E.P Green - 75

Amaro Averna - 14
Amaro Montenegro - 14
Fernet Branca - 14
See the Elephant Amaro - 19
Amaro Nonino - 20
Braulio Amaro Alpino - 20

DESSERT WINE

Château La Tour Blanche, Sauternes 2017 - 25
Inniskillin, Riesling, Icewine 2021 - 57
Royal Tokaji, 5 Puttonyos, Aszú 2018 - 42
Rare Wine Co. 'Charleston Sercial' Madeira - 20
EL Maestro Sierra PX Sherry - 15
Quinta do Noval, 10 Year Tawny Port - 15
Antinori Vin Santo 2021 - 32
Taylor, Vintage Port 2003 - 37
Mustela Moscato d'Asti 2025 (5oz) - 15

Trimbach Vendanges Tardives Gewurztraminer 2018 (375ml)- 150
Château D'Yquem 2010 (375ml)- 817