

DESSERTS

Baked Alaska - 15

Key Lime, Raspberry, Graham Cracker, Boomsma

10 Layer Chocolate Cake - 32

Double Fudge Icing, Dark Chocolate Ganache, Vanilla Ice Cream

Hummingbird Cake - 16

Spiced Ice Cream, Carrot Caramel, Pecans,
Banana, Pineapple

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