

EBERLY

DESSERT



PISTACHIO CRÈME BRÛLÉE **12**

earl grey whipped ganache,
blood orange gelee, roasted pistachios

[pairing CHÂTEAU LARIBOTTE SAUTERNES]

CLASSIC CRÈME BRÛLÉE **12**

vanilla bean, berries

[pairing CHÂTEAU LARIBOTTE SAUTERNES]

GUINNESS CHOCOLATE CAKE **12**

spiced pumpkin puree, cranberries,
candied quinoa, maple chocolate ice cream

[pairing W & J GRAHAM'S 20 YR PORT]

STICKY TOFFEE PUDDING **12**

fig and date cake, salted caramel,
caramel toffee, vanilla ice cream

[pairing W & J GRAHAM'S 30 YR PORT]

ICE CREAM & SORBET SELECTIONS

horchata ice cream | chocolate banana ice cream

pineapple cherry sorbet | grapefruit tarragon sorbet

[SINGLE SCOOP 4 | DOUBLE SCOOP 6]



PASTRY CHEF | RAVEN BREITFELLER

AFTER DINNER DRINKS



BUBBLES

RAVENTÓS i BLANC <i>Extra Brut, Penedes, Spain</i>	16
ROEDERER ESTATE <i>Brut, California</i>	20
CHANDON <i>Brut Rosé, California</i>	17

WINES 3 oz

CHÂTEAU LARIBOTTE <i>Sauternes, Graves, France</i>	15
KRACHER AUSLESE <i>Burgenland, Austria 2021</i>	16
W & J GRAHAM'S <i>Tawny Port 20 yr, Portugal</i>	15
W & J GRAHAM'S <i>Tawny Port 30 yr, Portugal</i>	25
CAVES JEAN BOURDY <i>Vin Jaune, Jura, France</i>	25

AMARI 2 oz

AVERNA	12
CYNAR 35	9
FERNET BRANCA	10
MONTENEGRO	10
NONINO	14



CAFÉ

SERVED WITH SEASONAL BISCOTTI

HOUSE REGULAR OR DECAF COFFEE.....	3
<i>Texas Coffee Traders - Breakfast Blend</i>	
HOUSE REGULAR OR DECAF ESPRESSO	4
<i>Texas Coffee Traders - Lumberjack Blend</i>	
SPECIALTIES	5
<i>macchiato, americano, cappuccino, or latte</i>	
HOT TEA.....	4
<i>Chamomile Jasmine English Breakfast</i>	
BISCOTTI	5
<i>five seasonal biscotti</i>	