

THE PEMBROKE

DESSERT

Chocolate Fondant | 14

Orange infused 60% chocolate and vanilla crème anglaise

Wine pairing: Eldorado Black Muscat, Ferrari Carano, Sonoma County, CA, USA | 14

Lemon Tart | 13

Soft baked lemon cream topped with fresh raspberry

Wine pairing: Sirocco White Port NV, Fonseca, Portugal | 14

Profiteroles | 15

Homemade chocolate sauce, vanilla ice cream

Wine pairing: Dolce Late Harvest, Far Niente, Napa Valley, CA, USA | 32

Tiramisu | 15

Espresso, cocoa powder

Wine pairing: Ruby Port, Fonseca, Portugal | 14

Crème Brûlée | 15

Fresh berries

Wine pairing: Tawny 10 year, Fonseca, Portugal | 23

Ice Cream & Seasonal Sorbets | 10

Chef's selections

Cocktails

Espresso Martini	20
Irish Coffee	18
Amato Sour	18
Rusty Nail	20
Brandy Alexander	20

Digestifs

Drambuie	23
Sambuca	14
Amaro Nonino	12
Fernet-Branco	11
Chartreuse	18

Cognac

Remy XO	40
Remy VSOP	18
Martell XO	40
Frapin Cigar Bled	42
Hennessy VSOP	22