

THE PEMBROKE

DESSERT

Chocolate Fondant (D)(E)(V) | 14

Whipped Cream, Fresh Berries

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

Tiramisu (D)(E)(T)(V) | 14

Espresso, Cocoa Powder, Fresh Berries

Wine pairing: Tawny 10 year, Fonseca, Portugal | 18

Crème Brûlée (D)(E)(GF)(V) | 15

Fresh Berries

Wine pairing: Charles Heidsieck Brut Reserve, Champagne | 35

Gelato (D)(V)(T) & Seasonal Sorbets (GF)(VG)(T) | 10

Chef's Selections

Wine pairing: Mandois Grand Reserve Brut Rose, Champagne | 25

Cocktails

Espresso Martini	20
Irish Coffee	18
Amaretto Sour	18
Carajilo	20

Digestifs

Drambuie	12
Sambuca	14
Amaro Nonino	12
Fernet-Branco	11

Cognac

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