

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) | 12

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 22

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