

dessert.

RASPBERRY HAZELNUT TORTE 11

honey roasted raspberries, sparrow espresso, chambord, hazelnut cream, cake

SOUR CHERRY CHEESECAKE TART 10

pecan mousse, pickled cherry jam, brandied cherry

BLUEBERRY BUCKLE 10

warm blueberry crumb cake, lemon curd, brown butter maple ice cream, blueberry meringue crunch

CHOCOLATE ICE CREAM CAKE 14

sourdough chocolate cake, valrhona dark chocolate ice cream, sourdough crouton crunch, butterscotch sauce, malted caramel anglaise, crème fraiche whipped cream, gilded cherry

PEACH HAND PIES 11

basil mascarpone ice cream, michigan peach preserves, honey

PLATE OF BISCOTTI 5

cherry apricot almond

dessert wines.

2015 CHATEAU LARIBOTTE

SAUTERNES

16g / 64b
bordeaux, france

QUINTA DO NOVAL 'NOVAL BLACK' PORT

16g / 64b
douro, portugal

WARRE'S OTIMA 10 YEAR TAWNY PORT

16g / 64b
douro, portugal

ice cream, frozen novelties & sorbet.

4

TAHITIAN VANILLA BEAN

FUDGE FILLED BUTTERSCOTCH

FROZEN PEPPERMINT PATTY

cocoa shortbread,
mint cream,
dark chocolate

SEASONAL SORBETS

ask your server for daily selection

coffee, tea & digestifs.

SPARROW COFFEE 4.5

make it irish,
(whipped cream optional)
14

DOUBLE ESPRESSO 5.5

make it a corretto,
(amaretto or sambuca)
9

VALRHONA HOT CHOCOLATE 5

spike it with vanilla
10

CAPPUCCINO or LATTE

6

RARE TEA CELLAR SELECTION

4

*CONSUMER ADVISORY: The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

*An automatic gratuity of 20% may be added to parties of six or more

