

# THE Confectionery

## HOUSE-MADE DESSERTS

### STRAWBERRY CHEESECAKE 13

A SMOOTH, STRAWBERRY-INFUSED CHEESECAKE SET ON A BUTTERY GRAHAM CRACKER CRUST, SERVED WITH A VIBRANT HOUSE-MADE STRAWBERRY AND RHUBARB SAUCE.

### CHOCOLATE LAVA CAKE 14

A RICH DARK CHOCOLATE CAKE WITH A LUSCIOUS MOLTEN WHITE CHOCOLATE GANACHE CENTER, BAKED TO A DELICATE BALANCE OF SOFT AND GOOEY.

### LEMONCELLO TARTUFO 13

A BRIGHT AND INVIGORATING ITALIAN-INSPIRED DESSERT WITH A CREAMY LEMON GELATO CORE, DELICATELY INFUSED WITH LIMONCELLO LIQUEUR.

### PEACH CROWN ROYAL CRÈME BRÛLÉE 12

A SILKY, SLOW-BAKED VANILLA CUSTARD CRAFTED WITH FRESH CREAM, EGG YOLKS, A HINT OF PEACH CROWN ROYAL, AND TENDER SWEET PEACHES.

### EMBERS BUTTER TART 11

A TIMELESS FAVORITE. GOLDEN, FLAKY, AND RICH WITH BUTTERY LAYERS. SERVED WARM WITH ICE CREAM AND A DECADENT WHISKEY CARAMEL DRIZZLE.

## AFTER-DINNER SIPS

### AFFOGATO 12

2 OZ OF ESPRESSO POURED OVER VANILLA ICE CREAM AND TOPPED WITH A LUXARDO CHERRY. A GROWN-UP SUNDAE THAT MAKES YOU FEEL LIKE A CHILD AGAIN.

### CARAJILLO 12

A BLEND OF HOT ESPRESSO AND LICOR 43, SHAKEN OVER ICE FOR A RICH, VANILLA-CITRUS FINISH. SIMPLE, YET EFFECTIVE. SERVED HOT OR COLD, YOUR CHOICE.

### IRISH COFFEE 12

A MIX OF IRISH WHISKEY, HOUSE-MADE DEMERARA SYRUP, AND HOT COFFEE, TOPPED WITH WHIPPED CREAM AND A HINT OF DRAMBUIE. WARM, RICH, AND EFFORTLESSLY SMOOTH.

### SPANISH COFFEE 12

THE BOLDER, MORE DRAMATIC SIBLING. DARK RUM, COFFEE LIQUEUR, COINTREAU AND COFFEE, TOPPED WITH WHIPPED CREAM IN A WHISKEY CARAMEL SUGAR-RIMMED GLASS. A SMOOTH, COZY FINISH.

*WE CAN MAKE ANY OF THESE DECAF—SO YOU CAN SLEEP TONIGHT.*