

ALLOY

sweets

crème brûlée

peaches & cream . peach jam

macerated berries

goats cheese crème . sour cherry reduction

cannoli crumble . black currant sorbet

flourless chocolate cake

chocolate macarons . chocolate gelato . dulce de leche

mango chili custard

strawberry & orange salsa . toasted coconut . sesame meringue

feature dessert

chefs daily creation

each dessert is 12 dollars

after dinner

(2 oz., unless otherwise noted)

dessert wines

quady "elysium" black muscat, 2015, california 10

maculan "dindarello" moscato 2013, veneto, italy 10

de bortoli "noble one" botrytis semillon, 2013, australia 10

tawse cabernet sauvignon ice wine, 2014, niagara peninsula, ontario 14

hetszolo tokaji aszu "6 puttonyos", 2000, tokaj, hungary 16

zenato recioto della valpolicella, 2010, veneto, italy doc 13

port and red vins doux naturel

graham's 10 year tawny port 10

graham's 20 year tawny port 14

graham's 30 year tawny port 22

graham's 40 year tawny port 28

niepoort late bottled vintage port 13

see our wine list for a selection of scotch, brandy, and other spirits.