

◆ ————— DESSERT ————— ◆

BLU'S TIRAMISU

house-made ladyfingers, mascarpone cream
valrhona chocolate shavings

17

CLASSIC CARROT CAKE

cream cheese mousse, candied pecans
butterscotch sauce (*nut-free available on request*)

16

KEY LIME TART

mandarin sorbet, meringue
raspberry sauce

16

FLOURLESS CHOCOLATE S'MORES

gluten-free graham cracker
chocolate mousse, marshmallow

16

◆ ————— AFTER DINNER PICK-ME-UP ————— ◆

SHAKE IT TO THE MAX

Tlto's Vodka, Yo Shi Matcha
Amaro Montenegro, Espresso coffee

24

IRISH COFFEE

espresso, Irish whisky,
Bailey's whipped cream

13

GRANITA

cucumber-lime, fresh mint

12

Add:

Champagne Tellmont 12

Casamigos Reposado 19

Dos Artes Reposado 55

Pastry Chef **ERIKA MARTINEZ**

◆ ————— DESSERT WINE ————— ◆

By the Glass

FONSECA RUBY PORT

Porto, Douro, Portugal

8

TAYLOR FLADGATE 20 YR TAWNY

PORT

Porto, Douro, Portugal

20

CHATEAU RIEUSSEC SAUTERNES GRAND

CRU

Bordeaux, France 2015

20

ROYAL TOKAJI 5 PUTTONYOS ASZÚ,

Tokaj, Hungary 2017

16

ALVEAR, PEDRO XIMÉNEZ “SOLERA

1927”

Montilla-Moriles, Spain N.V.

12

ICARDI BRACHETTO “SURI VIGIN”

Piedmont, Italy 2021

12

◆ ————— COFFEE & TEA ————— ◆

ESPRESSO

6 / 9

DECAF ESPRESSO

6 / 9

CAPPUCCINO

7

CAFFE LATTE

7

TEA SELECTION

from Palais des Thés

EARL GREY QUEEN BLEND

CHAMOMILE FLOWERS

GRAND JASMIN IMPERIAL

MINT LEAF

5

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.