

Littleton's

CAFÉ

DESSERT

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from Executive Pastry Chef, Aaron Clouse

AFFOGATO **V** **GF**

Madagascar vanilla ice cream, espresso \$10

CARAMELIZED CARDAMOM CROISSANT **V**

burnt-honey mousse, fennel, wasabi
roe, honeycomb tuile \$13

SEMOLINA OLIVE OIL CAKE **V**

smoked olive oil and white chocolate
cremêux, almond, vanilla, lapsang souchong-
infused olive oil, Maldon salt \$12

DESSERT WINES

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2 oz glass pour

Rare Wine Company New York

Madeira Malmsey \$12

Madeira, Portugal

Disznoko Tokaji Aszu 5 Puttonyos \$15

Tokaj, Hungary

Ramos Pinto 20-year Tawny Port \$20

Douro Valley, Portugal

SPARKLING WINES

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Filodora Brut Prosecco 11 / 44

Veneto, Italy

Guyot Choppin Brut Champagne 17 / 68

Champagne, France

Vilmart & Cie Brut Rosé Champagne

Cuvée Rubis 30 / 120

Champagne, France

COCKTAILS

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NITRO ESPRESSO MARTINI

Tito's, XXI Martinis, Kahlua,
cold brew, espresso \$12

BROWN BUTTER OLD FASHIONED

brown butter-washed Buffalo Trace,
black walnut, orange bitters \$12