

14 PRIME

DESSERT

Honey Slice

Honey Pie with Brown Sugar Meringue,
Espresso Ice Cream, Dulcey Crumble

\$20



Omi's Carrot Cake

Cream Cheese Frosting and Candied Pecans

\$22

S'more Please

Cereal Ice Cream, Pierre Ferrand Cognac Vanilla
Bean Marshmallow with Chocolate Magic

\$20

Chocolate Mousse Delight

Valrhona Chocolate Mousse with Hazelnut Praline,
Chocolate Cake, Feuilletine Crunch,
and Vanilla Bean Chantilly

\$24

Baked Alaska

Strawberry Coconut Ice Cream, Strawberry
Marmalade, Coconut Cake and Italian Meringue

\$24

Toffee Sundae

Brown Butter Cake, Vanilla Bean Ice Cream,
Toffee Sauce, and Pretzel Crunch

\$25

COFFEE & TEA

Brewed with Pride Using Lavazza Beans

Coffee

\$5

Latte

\$5

Cappuccino

\$5

Espresso

\$4/\$6

Hot Tea

Assorted Varieties from SerendipiTea

\$5



14 PRIME

DESSERT COCKTAILS

\$17

Espresso Martini

Ketel One Vodka, Espresso,
Mr. Black, Sugar in the Raw

Irish Coffee

Tullamore Dew, Sugar in the Raw,
Vanilla Bean Cream

Liquid Assets

Pistachio Cake Batter Rittenhouse Rye,
Kina d'Or, Amaro Montenegro, Amaro
Nonino, Lustau Solera Sherry, Salt

The Final Pour

Old Forester Bottled in Bond, Averna,
Crème de Cacao, Oloroso Sherry, Salt,
Vanilla Cold Foam, Chocolate Cold Foam

Amaros

Bittersweet and herbaceous, amaros are sipped
after dinner to aid digestion and slow things down.
The perfect end to a meal worth remembering.

Amaro Averna \$14

Amaro Montenegro \$14

Amaro Nonino \$16

Braulio \$16

Cynar 70 \$14

Fernet Branca \$14

Port Wines

Adriano Ramos Pinto, 10 yr Tawny \$16

Dow's, 20 yr Tawny \$20

Dessert Wines

Donnafugata, Passito di Pantelleria, Sicily, Italy 2022 \$28

Royal Tokaji, Aszú, 5 Puttonyos, Hungary 2018 \$30