

Desserts

Selection of Ice Cream & Sorbets

10

warm dark chocolate sauce, cake pop

“les,nyc” Doughnuts

14

dark chocolate fudge, berry & caramel sauces

Mexican Hot Chocolate Panna Cotta

15

*warm spices, fudge sauce, butter tuile,
mezcal caramel, citrus cream, toasted almonds*

Chocolate Peanut Butter Cake

16

*chocolate cake, peanut butter cremeux
dark chocolate mousse*



Beauty's Wonder Wheel

16

for two or more people, chef's selection

After Dinner

Dessert Wine

Inniskillin Ice Wine	18
Far Niente, Dolce	25

Port

Fonseca 'Bin 27'	14
Kopke Tawny	17
Taylor Fladgate 20 Year	18
Croft Vintage 2016	29
Sandeman 30 Year	30

Scotch

The Dalmore Port Wood, Highland	27
The Dalmore 15 yr, Highland	40
Glenfiddich 15 yr, Speyside	40
Balvenie 15 yr Sherry Cask, Speyside	45
Macallan 18 yr, Speyside	65
Glenfiddich 21 yr, Speyside	100
The Dalmore 25 yr, Highland	185
Glenfiddich 26 yr Grand Couronne	265

Whiskey & Bourbon

Four Roses	24
Eagle Rare	36
Weller 12 yr	57
Blantons Single Barrel	60
Old Rip Van Winkle 10 yr / 12 yr	60 / 100
Westland Garryana	67
Yamazaki 12 yr	100
Pappy Van Winkle 15 yr	160
WhistlePig The Boss Hog VII: Magellan's Atlantic	230
Parker Heritage 11 yr	240
The Macklowe American Single Malt	275

Tequila

Casamigos Reposado	40
Cincoro Reposado	40
Clase Azul Reposado	56
Don Julio 1942	56
Volcán X.A	60
Casamigos Añejo	75
Cincoro Añejo	75
Clase Azul Añejo	125

Cognac

Rémy Martin 1738	25
Rémy Martin 'Tercet'	40
Rémy Martin XO	55
Rémy Martin 'Louis XIII'	.5oz. 150
"Think A Century Ahead"	1oz. 285
	2oz. 570