



The Collab

Sweet Treats

GREEN TEA PAVLOVA 16

Matcha Chantilly, Strawberries, Yuzu Ice Cream

CHOCOLATE CAKE 16

Buttermilk Chocolate Cake, Pinot Noir Ganache
Whipped Dark Chocolate Cremeux, Chocolate Malt Ice Cream

CARROT CAKE 16

Passionfruit Cream Cheese Mousse
Compressed Pineapple, Lime Zest

Dessert Cocktails

ESPRESSO MARTINI 17

Vodka, Chocolate Rum, Espresso Liqueur, Amaro Averna

CARAJILLO 15

Brandy, Espresso Liqueur, Licor 43

Sippers

PEDRO XIMENEZ	18	FERNET BRANCA	12
SAMBUCA	16	LIMONCELLO	14

CHATEAU ROUMIEU-LACOSTE SAUTERNES 2019 20

PASTRY CHEF: **ERICA ROSEN** | @theCOLLABORATIVEatTHESIS

Please inform us of any dietary restrictions, so we may do our best to accommodate your needs
An automatic 20% service charge will be added to the check