

## dessert

<b>chocolate mousse</b>	20
vanilla sable, brandy cherries, hazelnut crunch	
<b>arlette cookie</b>	19
blackberry crèmeux, passion fruit sorbet, pineapple mint	
<b>chocolate millefeuille</b>	19
lace tuille, banana whiskey puree, feuilletine	
<b>tiramisu</b>	19
espresso ice cream, chocolate crumble, raspberries	
<b>strawberry trifle</b>	19
vanilla cream, mint, strawberries	

## beverages

### DESSERT & FORTIFIED WINE

#### *rich and deep*

<b>vin santo del chianti classico</b>	40
<b>lustau pedro ximenex san emilio</b>	22
<b>yalumba muscat</b>	25
<b>essensia orange muscat</b>	20
<b>alana tokaj, autumn in tokaj</b>	26

#### *acidic and sweet*

<b>chateau cantegril barsac</b>	22
<b>cascina montagnola sornione</b>	28

### COCKTAILS

<b>elks tale</b>	20
local alpine vodka, caramel, amarula	

### LOCAL SPIRITS, (1.5 oz pours)

<b>high west a midwinter nights dram engagement</b>	45
park city, utah vanilla caramel, molasses, toffee, leather	
<b>high west a midwinter nights dram encore</b>	55
park city, Utah grated nutmeg, vanilla meringue pie, roasted pecans	
<b>high west the prisoner's share</b>	55
park city, utah honey-roasted figs, french oak spice, caramel drizzled over blood orange slices	
<b>high west whiskey flight (0.5 oz pours)</b>	55

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Executive Chef Jason Franey

Pastry Chef Cassidy Cabel