

# Carversteak



## Dessert

### Crème Brûlée | 14

Tahitian Vanilla Bean Custard, Caramelized Turbinado Sugar, Seasonal Berries



*Grande Marnier, France 1.5oz pour | 18*

### Cheesecake | 16

Cinnamon Cremeux, Spiced Apple Compote



*Royal Tokaji "5 Puttonyos", Hungary 2017 3oz pour | 29*

### Cookie Monster | 16

Trio of Cookies: Salted Caramel, Pecan Chocolate Chip, Lemon Raspberry



*Kracher, "Cuvée Beereauslese", Burgenland, Austria, 2018 | 25*

### Campfire Sundae | 18

Tahitian Vanilla Ice Cream, House Marshmallow, Graham Sable, Chocolate Sauce



*Graham's 20 year Tawny Port 3oz pour served tableside from a 4.5L | 27*

### Baked Nevada | 28

Mixed Berry Sorbet, Toasted Meringue, Coconut Lime Cake



*Moscato+Brachetto d'Asti, E.Perrone "Bigaro", Italy 2023 | 750ml | 72 • Glass | 18*

Serves 4-6

## — Ice Cream —

Trio 13 | Scoop 5

**Tahitian Vanilla Bean**

**Chocolate**

**Hazelnut**

**Cinnamon**



*Lustau "East India Solera" Cream Sherry 3oz pour | 14*

Drizzle on top of ice cream for a satisfying sundae effect

## — Assorted Sorbet —

Trio 13 | Scoop 5

**Strawberry**

**Mandarin**

**Yuzu Lime**

**Pear**



*Moscato d' Asti, E. Perrone "Sourgal", Italy 2023 5oz pour | 18*

