

Dessert MENU

Banoffee Tart \$16
chantilly cream, banana, chocolate,
caramel, walnuts, almond tart

Honey Pistachio Cake \$18
sour cream based honey cake with pistachio
and strawberry

Charcuterie Board \$27
mimolet, pecorino, & parmesan cheese with
olives, strawberries, jam, walnuts and focaccia
chips

Strawberry Cheesecake \$18
strawberries, limoncello, cream cheese,
biscuit crust (contains eggs)

Caramel Flan \$15
caramel flan with a house made sour
cherry sorbet

Espresso \$4

Cappuccino \$5

Latte \$5

Adaptogenic \$6

Immunity Tea \$5.5

Tea \$4

*Peppermint, Earl Grey, Jasmine, Berry Berry,
Ayurvedic Balance, or Blue Nile Camomile*

ESSENCE BISTRO

Digestifs MENU

Grand Marnier \$18

Amaretto Disaronno \$10

Amaro Montenegro \$10

Limoncello \$12

Sambuca \$10

Grappa Boteca \$10

Calvados Boulard \$12

Hennessy \$19

Courvoiser \$12

Remy Martin \$33

Torres Brandy \$12

White Label Bourbon \$12

Graham's LVB \$12

Taylor Tawny 20 yr \$20

Scotch Legavulin 16 yr \$39

Single Malt Oban 14 yr \$39

Talisker 10 yr \$14

ESSENCE BISTRO