

OCEANS

..... DESSERT

STRAWBERRY CHEESECAKE

meringue tuile, toasted streusel,
blueberry verbena sorbet 14

WARM DOUGHNUTS

cinnamon sugar, milk chocolate sauce 12

CHOCOLATE MOLTEN CAKE

salted caramel sauce, vanilla ice cream, cocoa nib crisp 15

CARAMELIZED APPLE TART

brown butter creme patisserie, canela ice cream 14

YUZU-WHITE CHOCOLATE CREMEUX

fresh berries, olive oil-basil cake, candied ginger 14

HOUSEMADE ICE CREAM & SORBET

please ask your server for daily selection 9

FRESH FRUIT

daily selection 9

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Pastry Chef, Veronica Toca

ESPRESSO AND TEA

exclusively roasted for Oceans, our espresso blend is made of only the finest arabica beans sourced directly from single estate producers

ESPRESSO 5 AMERICANO 5 MACCHIATO 5 CAPPUCCINO 5 LATTE 6

TEAS FROM HARNEY & SONS 6

mint verbena, chamomile, english breakfast, earl grey,
japanese sencha green, organic rooibos, iced tea

DESSERT WINE

| | <i>gls</i> |
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| Michele Chiarlo 'Nivole' Moscato d'Asti 2018, Piedmont, Italy | 12 |
| Oremus 'Late Harvest' Tokaji Aszú 2017, Hungary | 16 |
| Castello di Volpaia Vin Santo 2013, Tuscany, Italy | 28 |
| Hatzidakis Vin Santo 2004 , Santorini, Greece | 30 |
| Inniskillin 'Vidal Gold Oak Aged' Icewine 2017, Niagara, Ontario, Canada | 33 |

AFTER DINNER COCKTAILS

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| SHOT IN THE DARK dark rum, grand marnier, double shot of espresso | 18 |
| STANDOFF espresso infused tequila, cocchi torino, nuxello, bitters | 17 |
| BEAUTIFUL XO rémy martin x.o. cognac, grand marnier louis alexandre | 48 |
| SNEAKY PEAT ardbeg 10yr, rye, benedictine, dash of brown sugar | 16 |
