

WOLFGANG PUCK

AT

HOTEL *Bel Air*

SUMMER HARVEST

Kaiserschmarrn

Harry's Berries Strawberries

Fromage Blanc, Dark Rum

30

Tangerine Tres Leches

Tangerine Sorbet

Crème Brûlée, Fresh Citrus

19

Cherry & Chocolate Mille-Feuille

Morello Cherry Compote, Chantilly Cream

Pistachio Gelato

19

Chocolate Soufflé

Pudwill Farms Raspberries, Crème Fraîche

50 Bean Tahitian Vanilla Ice Cream

25

Caught in the Cookie Jar

Chocolate Chip and

Gluten-Free Snickerdoodle

18

Selection of Sorbet & Ice Creams

50 Bean Vanilla | Chocolate | Mint & Chip

Mango | Coconut | White Peach

19

Executive Pastry Chef Tiffany Pascua

DESSERT WINES

SWEET WINES

Royal Tokaji Co, 'Red Label', 5 Puttonyos, Hungary, 2009	21
Ben Ryé, Passito, Sicily, Italy, 2017	22

PORT

Fonseca, 10 year, Tawny	18
Quinta do Noval, 20 year Tawny	24
Taylor Fladgate, 40 year Tawny	50

APERITIF AND DIGESTIF

Amara, 'Amaro D'Arancia Rossa'	20
Aperol	16
Averna	14
Campari	16
Carpano 'Punt e Mes'	14
Carpano 'Antica Formula'	14
Chartreuse 'Green'	15
Chartreuse 'Yellow'	15
Cynar	14
Dubonnet 'Red'	14
Fernet-Branca	15
Fernet-Branca 'Menta'	14
Fred Jerbis '16'	18
Lillet Blanc	14
Limoncello	14
Lucano	14
Pernod	14
Pimm's No.1	14
Ricard	14
Rabarbaro Zucca	13

DESSERT COCKTAILS

Brandy Alexander	22
Remy Martin Cognac, Briottet Crème de Cacao, Nutmeg	
Kir Royale	24
Lanson 'Black Label' Champagne, Chambord, Raspberry	
J&D	20
Screwball, Ron Zacapa 23, Briottet Crème de Cacao, Oat Milk Hot Chocolate	
Espresso Martini	20
Grey Goose Vodka, Kahlua, Espresso	
Hot Toddy	22
Balvenie 12 Yrs, Honey, Lemon, Cinnamon	
Irish Coffee	18
Bailey's Irish Cream, Jameson, Coffee	
The Gallagher	18
Sailor Jerry, Steamed Milk, Honey, Cinnamon	