



E M B E R

U J I H

Dessert Selections

\$12

Milk Chocolate and
Lavender Panna Cotta Duo
Chocolate Shortbread, Ganache, Blackberries

Lemon Yuzu Mousse
Baked Filo, Candied Lemon Peel,
Orange Coulis

Raspberry Crème Brûlée
Candied Granola Almonds, Chambord Ice Cream,
Dried Apricots

Strawberry Cheesecake
Gelée de Fraîse, Pistachio Spong,
Ganache Glaze

Mûres Flambées

Almond Joconde, Italian Meringue, Blackberry
Compote, Berry Ice Cream, Crumble

\$16



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Ember Coffee Drinks

Dolce \$11

Chambord, Dulce de Leche,
Ember Specialty Coffee, Whipped Raspberry Cream

Sparkling Amaro Coldbrew \$12

Amaro Nonino
Chilled Espresso, Orange Zest,
Fever Tree Tonic, Orange Peel

Espresso

Single \$4 / Double \$7 / Ember Signature Coffee \$5

Ember Specialty Coffee

Vanilla Latte \$7 / Cappuccino \$7

Tea Leaves Gourmet Tea

Hot Tea & Botanicals \$5

Digestives

Ramazzotti Sambuca \$7 / Fernet Branca \$10

Broad Bent Malmsey 10 Year \$12

Grand Marnier Cuvée Louis Alexandre \$14

Porto

Dow's, LBV Port Portugal, 2015 \$14

Dow's, Vintage Port Portugal, 2017 \$25

Dessert Wine

Jackson-Triggs, Icewine Niagara Falls Canada, NV \$12

Far Niente, Dolce Napa Valley California, 2018 \$22