## **Dessert**

## **DESSERT DESSERT WINE & DIGESTIFS APPLE CRISP** \$13 **Graham's 10 yr Tawny Port** \$12 Vanilla Gelato Douro, PRT S'MORES PANNA COTTA \$13 Lustau Amontilldao Sherry \$10 Marshmallow Fluff, Shortbread Jerez, ESP **BASQUE CHEESECAKE** \$13 Rare Wine Co Boston Bual Madeira \$18 Mixed Berry Coulis Madeira, PRT SOFT SERVE ICE CREAM \$8 **Gérard Bertrand, Banyuls Vin Doux** \$10 Ronnybrook Dairy Vanilla, Chocolate or Twist Cup (GF) or Languedoc-Roussillon, FRA **AFFOGATO MARTINI** \$15 Chateau Haut Mayne, Sauternes \$14 Espresso Martini + Vanilla Soft Serve Featuring Grey Goose Bordeaux, FRA Vodka, Coffee Liqueur, and Espresso **Amaro Montenegro** \$9 **CHOCONANA MILKSHAKE** \$13 Adult Milkshake with Chocolate Soft Serve, Grand Ten Medford Rum, Banana Liquor Amaro Lucano \$9 EASTER BASKET MILKSHAKE \$9 Non- Alcoholic Milkshake with Vanilla Soft Serve, Malt Becherovka \$9 Powder, Easter Candy **CENTRAL PERK** \$10 Benedictine \$9 Non-Alcoholic take on an espresso martini featuring Lucana Amaro-Zero, Cold Brew, Demerara and Oat milk Cynar \$9 **TEA Fernet Branca** \$9 China Green Jade \$5 Sambuca Meletti \$10 **Moroccan Mint** \$5 Lucano Amaro Zero \$9 **English Breakfast** \$5 **Blue Flower Earl Grey** \$5 **Crimson Berry** \$5

\$4

COFFEE

Coffee & Decaf

\*\*Please inform your server of any allergies prior to ordering.
\*\*\*An 18% gratuity will be added to parties of 6 or more.
\*\*\*To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our kitchen team. Under current MA state law kitchen employees cannot share in the restaurant's tip pool. This charge is voluntary and as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for

your understanding and support.

