

The Last Indulgence

Sanctuary Turtle Mousse Mist 12

Valrhona milk chocolate caramel mousse, salted caramel, chewy dark chocolate pecan brownie, served over a misting display

Slice of Heaven 10

Layers of rich chocolate cake and semi-sweet Valrhona Madagascar chocolate ganache, chocolate buttercream, whipped cream

Beignets 9

Four light and airy semi-sweet chocolate filled doughnuts, mixed berry compote, crème anglaise

GF White Chocolate Crème Brûlée 7

Fresh berries and whipped cream

SPECIALTY COFFEE BEVERAGES

Mocha Cappuccino Espresso, whole milk, foam, dark chocolate 4.5

Sanctuary Hot Chocolate Edelweiss white chocolate, dark chocolate, whole milk 3.5

CAPPUCCINOS

Latte Espresso, whole milk, foam 4.5

Cappuccino Espresso, whole milk, foam 4.5

Macchiato Espresso, whole milk, Monin vanilla syrup and caramel sauce 4.5

Espresso 3

Double Espresso 4.5

FLAVOR ENHANCEMENTS

Caramel, Dark Chocolate, Hazelnut, Vanilla, White Chocolate



Columbie-SWEET & SMOOTH

A high-grown Arabica cultivated in one of the most beautiful coffee-producing regions. A soft, sweet and flavorful cup. Intensity 5

Decaf- LIGHT & AROMATIC

This decaffeinated blend retains all of its aroma and flavor, offering an enjoyable espresso at any moment of the day. Intensity 4

Ethiopian Moka- WILD & FLOWERY

Cultivated in the birth- place of coffee! Light-bodied and delicate with floral aromas and hints of apricot. Intensity 3

Florio- INTENSE & FLAVORFUL

A full-bodied Arabica blend deeply roasted to bring out the fullest flavors. The perfect Italian-style espresso combining sweetness and force. Intensity 8

Jamacia Blue Mountain- AMPLE & OPULENT

Soft, sweet and aromatic flavors. A well balanced, rare and exceptional coffee. This is an exclusive coffee. Intensity 4 (+\$5.00)

Mexique-

This organic, 100% Arabica coffee is grown on the sloped of the Sierras in the south of Mexico. This coffee is gentle, with honey hints, slightly tart and light bodied. Intensity 5

ESCAPE TO  OUR WORLD

Pastry Chef, Hailey Marciniak