

# 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

## Monthly Dessert

Ask your server about the monthly dessert. Pricing does vary.

## 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

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

### FLAVOR ENHANCEMENTS

Caramel, Dark Chocolate,  
Hazelnut, Vanilla, White Chocolate



ESCAPE TO  OUR WORLD

**Pastry Chef, Hailey Marciniak**

**GF** Denotes Gluten Sensitive