



DESSERT

CARAMELIZED BANANA SPLIT
vanilla gelato, whipped cream **8.5**

CHOCOLATE TRUFFLE CAKE
sabayon **8.5**

PEAR CROSTATA
vanilla gelato & caramel sauce **8.5**

S'MORE IN A JAR
triple chocolate pudding, graham cracker crumble,
toasted marshmallow **8.5**

WARM RASPBERRY BREAD PUDDING
raspberry coulis **9.5**

CHEESE CAKE
sour cherry compote **8.5**

A FLIGHT OF ICE CREAM SANDWICHES
sea salt caramel, vanilla, chocolate **12.5**

SARABETH'S COOKIE PLATE
chocolate chubbie, palmier,
oatmeal lace, chocolate chip,
chocolate-dipped sandwich **8.5**

LOCALLY MADE GELATO & SORBET
chocolate gelato, salted caramel gelato,
vanilla gelato, passion fruit sorbet **8.5**



COFFEE DRINKS

12

PUMPKIN WHITE RUSSIAN

Stoli Vanilla, Kahlua, cream, pumpkin pie spice

ADULT HOT CHOCOLATE

Cherry Heering, Creme de Cacao, Kahlua,
Patron XO, hot chocolate

MONTE CRISTO

Grand Marnier, Kahlua, coffee

SPIKED CHAI TEA

Stoli Vanilla, Amaretto, black tea syrup, cream

COGNAC AU LAIT

Hennessy VS, Bailey's, espresso, steamed milk



ABOUT SARABETH

In 1981, Sarabeth opened her first bakery sharing desserts, breads, and jams with New York City. Beloved by the neighborhood and critics alike, in 1996 she won the James Beard award for Outstanding Pastry Chef. Today, our bakery in Chelsea Market continues to deliver those same treats to Sarabeth's restaurants daily.

Grab a few for later!

APERITIFS & DIGESTIFS

AMARETTO DISARONNO 11

BOTTEGA GRAPPA 14

APEROL APERTIF 11

CHARTREUSE GREEN 14

FERNET BRANCA 11

RICARD 10

SAMBUCA ROMANA 12

ROMANA BLACK 12

VIVERE LIMONCELLO 12

ANTICA FORMULA 11

PERNOD 10

B&B 11

COGNAC & BRANDY

COURVOISIER VS 13

HENNESSY VS 13

HENNESSY VSOP 14

HENNESSY XO 30

REMY MARTIN XO 30

REMY MARTIN VSOP 15

COURVOISIER VSOP 14

PORT & DESSERT WINES

SANDEMAN, TAWNY 10 YEAR 12

FONSECA, TAWNY 10 YEAR 14

INNISKILLIN ICE WINE 18

MOSCATO, ALASIA 10

CAPEZZANA VIN SANTO, ITALY 11