



DESSERT

BLUEBERRY PEACH CROSTATA
caramel sauce, vanilla gelato **9.5**

CHOCOLATE TRUFFLE CAKE
sabayon **9.5**

CARAMELIZED BANANA SPLIT
chocolate anglise, vanilla gelato,
whipped cream **9.5**

S'MORE IN A JAR
triple chocolate pudding,
graham cracker crumble,
toasted marshmallow **9.5**

CHEESECAKE
sour cherry compote **9.5**

WARM RASPBERRY BREAD PUDDING
raspberry coulis **9.5**

A FLIGHT OF ICE CREAM SANDWICHES
sea salt caramel, chocolate, vanilla **9.5**

SARABETH'S COOKIE PLATE
an assortment of five cookies **9.5**

LOCALLY MADE GELATO & SORBET
vanilla gelato, salted caramel gelato,
chocolate gelato, sorbet **9.5**

CHOCOLATE SOUFFLE CAKE
whipped cream **9.5**



DESSERT COCKTAILS

13

PUMPKIN WHITE RUSSIAN

Stoli Vanila, Kahlua, pumpkin spice, cream

ADULT HOT CHOCOLATE

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

MONTE CRISTO

Grand Marnier, Kahlua, coffee

SPIKED CHAI TEA

Black Tea Syrup, Stoli vodka, amaretto, cream

IRISH COFFEE

Bushmills Irish whiskey, coffee, whipped cream

COGNAC AU LAIT

Hennessy VS, Bailey's, steamed milk, espresso



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

DUBONNET BLONDE 10

BOTEGA GRAPPA 14

APEROL APERITIF 11

CHARTREUSE 14

FERNET BRANCA 11

SAMBUCA ROMANA 12

LIMONCELLO 12

PERNOD 10

COGNAC & BRANDY

HENNESSY VS 13

COURVOISIER VSOP 14

LARRESINGLE VSOP 13

PORT & DESSERT WINES

SANDEMAN, TAWNY 10 YEAR 14

MOSCATO, CAVIT 10

