

# SMITH & WOLLENSKY

— | Est. 1977  
AMERICA'S STEAKHOUSE

## DESSERT COCKTAILS

|                                                                                                                                             |              |
|---------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>ESPRESSO MARTINI</b>                                                                                                                     | <b>16.75</b> |
| <i>Sapling vodka, Coffee Liqueur, espresso and little sugar vigorously shaken.</i>                                                          |              |
| <b>BLACK &amp; RYE</b>                                                                                                                      | <b>18.75</b> |
| <i>Rabbit Hole Boxergail Rye, Chambord black raspberry liqueur, lemon juice, a little honey and Abbot's bitters. Shaken with egg white.</i> |              |
| <b>LEMON FLIP</b>                                                                                                                           | <b>16.75</b> |
| <i>Sipsmith Lemon Drizzle gin, limoncello, lemon juice, sugar and a whole egg.</i>                                                          |              |
| <b>GOLDEN CADILLAC</b>                                                                                                                      | <b>16.75</b> |
| <i>Crème de Cacao Blanc, Galliano liqueur, orange juice and double cream.</i>                                                               |              |

## DESSERT WINE

|                                         | GLASS<br>100ML | BOTTLE<br>375ML |
|-----------------------------------------|----------------|-----------------|
| <b>QUADY ELYSIUM</b>                    | <b>12.00</b>   | <b>12.00</b>    |
| <i>Black Muscat</i>                     |                |                 |
| <b>QUANDY ESSENSIA</b>                  | <b>14.50</b>   | <b>52.00</b>    |
| <i>Orange Muscat</i>                    |                |                 |
| <b>CHÂTEAU SUDUIRAUT</b>                |                | <b>98.00</b>    |
| <i>Sauternes, 2016</i>                  |                |                 |
| <b>FAR NIENTE 'DOLCE'</b>               |                | <b>299.00</b>   |
| <i>Late Harvest Muscat</i>              |                |                 |
| <b>FRESCOBALDI 'POMINO VINSANTO'</b>    |                | <b>29.00</b>    |
| <b>TEDESCHI</b>                         | <b>23.50</b>   | <b>115.00</b>   |
| <i>Recioto della Valpolicella, 2019</i> |                |                 |
| <b>DISZNOKO</b>                         | <b>30.95</b>   | <b>155.00</b>   |
| <i>5* Puttonyos Tokaji 2014</i>         |                |                 |
| <b>CHÂTEAU DE FARGUES</b>               |                | <b>335.00</b>   |
| <i>Sauternes, 2005</i>                  |                |                 |

## PORT

|                             | GLASS<br>100ML | BOTTLE<br>750ML |
|-----------------------------|----------------|-----------------|
| <b>GRAHAM'S L.B.V 2019</b>  | <b>9.75</b>    | <b>65.00</b>    |
| <b>BARROS COLHEITA 2005</b> | <b>18.95</b>   | <b>136.00</b>   |
| <b>BARROS 10YR TAWNY</b>    | <b>12.75</b>   | <b>99.00</b>    |
| <b>WARRE'S VINTAGE 1980</b> |                | <b>350.00</b>   |

## SHERRY

|                                   | GLASS<br>100ML | BOTTLE<br>750ML |
|-----------------------------------|----------------|-----------------|
| <b>DEL DUQUE AMONTILLADO 30YR</b> | <b>21.50</b>   | <b>69.00</b>    |
| <b>PEDRO XIMENEZ 30YR</b>         | <b>21.50</b>   | <b>69.00</b>    |
| <b>TIO PEPE FINO EN RAMA</b>      | <b>14.50</b>   | <b>48.00</b>    |



## DESSERTS

PREPARED DAILY IN HOUSE, BY OUR PASTRY CHEFS.

|                                                                                                                                |                       |
|--------------------------------------------------------------------------------------------------------------------------------|-----------------------|
| <b>GIGANTIC CHOCOLATE CAKE</b>                                                                                                 | <b>24.00</b>          |
| <i>Moist chocolate layer cake brushed with Baileys Irish Cream, chocolate mousse &amp; covered with dark chocolate ganache</i> |                       |
| PERFECT TO SHARE 2-4 PEOPLE                                                                                                    |                       |
| <b>NEW YORK STYLE CHEESECAKE</b>                                                                                               | <b>9.50</b>           |
| <i>Baked traditional cheesecake, fresh berries, blueberry compote</i>                                                          |                       |
| <b>BLACK SESAME PANNA COTTA</b>                                                                                                | <b>9.50</b>           |
| <i>Peach &amp; jasmine sauce, sesame tuile</i>                                                                                 |                       |
| <b>BLOOD ORANGE CAKE</b>                                                                                                       | <b>9.50</b>           |
| <i>Dark chocolate ganache &amp; blood orange sorbet</i>                                                                        |                       |
| <b>SPICED BANANA CAKE</b>                                                                                                      | <b>9.50</b>           |
| <i>Toffee &amp; banana mousse, rum &amp; raisin ice cream</i>                                                                  |                       |
| <b>GOURMET ICE CREAM OR SORBET</b>                                                                                             | PER SCOOP <b>3.00</b> |
| <i>Ask for today's flavours</i>                                                                                                |                       |
| <b>ENGLISH STRAWBERRY VACHERIN</b>                                                                                             | <b>9.50</b>           |
| <i>Strawberry sorbet, pomegranate</i>                                                                                          |                       |

## TEA & COFFEE

|                                                                    |              |
|--------------------------------------------------------------------|--------------|
| <b>CLASSIC IRISH COFFEE</b>                                        | <b>12.00</b> |
| <i>Jameson Irish Whiskey, coffee, sugar &amp; cream</i>            |              |
| <b>IRISH CREAM COFFEE</b>                                          | <b>12.00</b> |
| <i>Baileys Irish Cream, coffee, sugar &amp; cream</i>              |              |
| <b>KENTUCKY COFFEE</b>                                             | <b>12.00</b> |
| <i>Four Roses bourbon, coffee, maple syrup &amp; cream</i>         |              |
| <b>NUTTY IRISH CREAM COFFEE</b>                                    | <b>12.00</b> |
| <i>Baileys Irish Cream, Frangelico, coffee &amp; cream</i>         |              |
| <b>AMERICANO</b>                                                   | <b>4.20</b>  |
| <b>ESPRESSO</b>                                                    | <b>3.80</b>  |
| <b>DOUBLE ESPRESSO</b>                                             | <b>4.20</b>  |
| <b>CAPPUCCINO</b>                                                  | <b>4.50</b>  |
| <b>LATTE</b>                                                       | <b>4.50</b>  |
| <b>MACCHIATO</b>                                                   | <b>4.00</b>  |
| <b>TEA</b>                                                         | <b>4.00</b>  |
| <i>English Breakfast • Earl Grey • Chamomile • Green • Jasmine</i> |              |
| <b>FRESH MINT TEA</b>                                              | <b>4.20</b>  |

Please inform us of any allergies before ordering.  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness. Steak weights are approximate and pre-cooked.  
A discretionary 15% service charge applies. Prices include VAT.