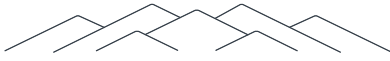


# AMATERRA

KITCHEN + SOCIAL CLUB



## DESSERT MENU

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### Opera Cake 15

Cognac-soaked Joconde cake, raspberry buttercream, chocolate ganache, chocolate glaze

### Fruit Tart 14

Crème pâtissière, pâte sucrée, seasonal fruit

### Crème Brûlée GF 12

Rotating seasonal flavors

### **A** Cast-iron Cookie & Ice Cream VEG 10

Brown-butter chocolate chunk cookie served with a scoop of our rotating house-made ice cream

### Sorbet GF V 8

Rotating seasonal flavors, granita pairing

## AFTER DINNER DRINKS

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### Muscadelle/Riesling 18/42

51 Weeks Winemaking, Columbia Valley, 2022  
Late harvest; apricot, preserved peach, jasmine,  
and lemon rind

### M&M 16

Derrumbes Oaxacan Mezcal with Amaro Montenegro

### Tiramisu Martini 17

### Espresso Martini 16

### Branca Menta Shakerato 15

### Eagle Rare 10-year Bourbon 18

### Lagavulin 16-year Islay Scotch 24

### Park Vintage 1978 Fins Bois Cognac 38/75

### Amaro Montenegro 15

### Amaro Nonino 15

### Amaro Ramazzotti 15

GF Gluten Free

VEG Vegetarian

V Vegan

GF+ Gluten Free Option Available

VEG+ Vegetarian Option Available

V+ Vegan Option Available

**A** Amatterra favorite, available at both locations