

dessert

SUMMER

lemon cheesecake 9

lemon curd, candied lemon, blackberry caviar

buttermilk panna cotta 9

pistachio sablé, grapefruit sorbet, honey brittle

chocolate-hazelnut pot de crème 9

hazelnut brittle, ganache, dulce de leche custard

rhubarb bavarois 9

strawberry sorbet, oat crumble,
rosé pâte de fruits, meringue

1792 & truffle trio 15

1792 small batch bourbon,
housemade chocolate truffles

COFFEE and TEA

solstice roasted, provenance 1916 blend 3

espresso 4 • 6

cappuccino 5

organic fair trade tea 3

executive sous chef **justin paponetti**

executive chef **joe perez**

chef/ partner **douglas katz katz**

[@provenanceatcma](#)

SCOTCH

glenmorangie 10 year • 11

the glenlivet 12 year • 12

the macallan 12 year • 16

aberlour 12 year • 15

glenfiddich 18 year • 28

ISLE OF SKYE

talisker 10 year • 16

ISLA

lagavulin • 16

IRISH WHISKY

redbreast 12 year • 16

the sexton • 10

BOURBON

1792 • 10

eagle rare • 12

angel's envy • 14

four roses small batch • 11

woodford reserve • 14

JAPANESE

suntory toki • 12

nikka coffey grain • 14

nikka "taketsuru" pure malt • 15

BRANDY & COGNAC

boulard pays d'auge calvados • 12

d'ussé vsop • 14

hennessy vsop • 15

hennessy xo • 35