

# 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**

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## 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