

THE GATE

RESTAURANT & BAR

DESSERTS

CARROT CAKE | 9

Fresh Berries and Caramel Sauce

CHOCOLATE CAKE | 9

Layered Cake with Dark Chocolate Ganache and Caramel Sauce

FLOURLESS CHOCOLATE TORTE | 9

Whipped Cream and Fresh Berry Compote

NEW YORK CHEESECAKE | 9

Sugar Caramelized with Fresh Berries and Whipped Cream

VANILLA ICE CREAM |

SEASONAL SORBET |

Single Scoop - 3

Double Scoop - 5

Add Caramel or Chocolate Sauce

DRINKS

COFFEE | 4

HOT TEA | 4

HOT CHOCOLATE | 4

AFFOGATO | 7

ESPRESSOTINI | 12

FERNET BRANCA AMARO | 9

MONTENEGRO AMARO | 10

HENNESSY VSOP COGNAC | 17

REMY MARTIN COGNAC | 14

SCOTT SAVAGE | EXECUTIVE CHEF

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions | 20% gratuity applied for parties of 6 or more, takeout and Room Service orders

| Outside dessert fee \$2.50 per person