

DESSERT

MARGAUX

LE DESSERT

Chocolate Madcap | 16

milk chocolate mousse, madcap coffee espresso,
chocolate cremeux, oreo crust, vanilla gelato

Chèvre Cheesecake | 15

raspberry coulis, honey foam, graham cracker crumble,
raspberry powder

Vanilla Crème Brûlée | 15

brown butter sablé cookie, fresh berries

Vertical Lemon Blueberry Tart | 16

lemon curd, pate a sucee, blueberry compote,
meringue

Banana Foster for Two | 32

butter, brown sugar, pound cake, vanilla gelato, whipped
cream, candied almonds,
brown sugar shortbread cookies

Frozen Confections | 7

gelato | cookies & brownies, fresh mint chip, vanilla
sorbet | mango passion fruit

*Ask your server about menu items that are cooked to
order or served raw. Consuming raw or undercooked
meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.
20% Gratuity is added for parties of 6 or greater.*

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DESSERT COCKTAILS

Margaux Espresso Martini | 18

wheatley vodka, amaro averna, espresso, demerara

Kir Royale | 15

Chambord topped with Bouvet brut wine

Manhattan Noir | 18

1792 bourbon, Averna, chocolate bitters

Louis's Choice | 40

bisquit du bouche cognac, baileys, frangelico, heavy cream, honey syrup

DESSERT WINE

Bin 27 Fonseca | 7

Taylor Fladgate | 16

CORDIALS

Limoncello | 10

Averna Amaro | 10

Cynar | 10

Dom Benedictine | 10

Drambuie | 10

Fernet Branca | 10

Disaronno | 11

Montenegro Amaro | 11

Nonino Amaro | 13

Green Chartreuse | 25

Yellow Chartreuse | 25

Pierre Feraud 1er CRU | 25

COFFEE

Espresso | 5

Affogato | 8

Cappuccino | 6

Latte | 6

We proudly serve sustainably certified illy Coffee and Harney & Son's Tea

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