



kome

DUSHI

KOME BOLO | 26

flourless chocolate cake, passionfruit mousse,
chocolate mousse, banana-parchita sorbet

PISTACHIO CHEESECAKE | 25

olive oil sorbet, roasted strawberry,
balsamic syrup, basil

EARL GREY PANNA COTTA | 25

spiced peach granita, lemon gel,
cardamom cookies, candied lemon

SALTY DOG | 26

warm brownie, salted caramel ice cream,
pretzel crumble, caramel sauce

ICE CREAM KORSOU | first scoop 9, each additional scoop 7

Vanilla Bean

Belgian Chocolate

Matcha Black Sesame

Oh So Oreo

Mango Sorbet

Strawberry Sorbet

Banana Parchita Sorbet

Salted Caramel

Vietnamese Coffee

Raspberry Buttermilk

*Our ice creams are made in house and might change

AFTER DINNER DRINKS

Niepoort Ruby - sweet, berries, young | 16

Niepoort Tawny - oaky, dark fruit, young | 16

Niepoort LBV - aged Ruby, fruity, complex | 18

Niepoort Colheita - aged Tawny, dry, tannins, dark fruits | 21

Pedro Ximenez - dark, stewed fruit, caramel | 18

Espresso Martini - Vanilla Vodka, Espresso, Coffee Liqueur | 24

The Dude Abides - Vodka, Coffee Liqueur, Cocktail Crack | 24

Pastry Chef - Susan Martin McHugh