



REVEL

KITCHEN & BAR

DESSERTS



SWEETS BY ESIN



CHOCOLATE PEANUT BUTTER TART

Chocolate Cookie Crust, Chocolate & Peanut Butter Mousse,
Ganache, Peanut Praline, Caramel Sauce & Whipped Cream 9.5

Suggested Pairing: Le Reviseur VSOP 14.5

BUTTERSCOTCH PUDDING

Salted Caramel & Chocolate Shortbread 9.5

Suggested Pairing: Broadbent "Rainwater" Madeira 7

APPLE-RASPBERRY CRUMBLE,

Pink Lady Apples, Raspberries, Flaky Pie Crust, Oatmeal Crumb,
Caramel, Brandy Anglaise & Whipped Cream 9.5

LEMON MERINGUE TART

Handmade Graham Cracker Crust, Lemon Custard,
Fluffy Meringue, Raspberry Sauce 9.5

PUMPKIN BREAD PUDDING

Brandy Sauce, Caramel,
Sweet Salty Pecans & Whipped Cream 9.5

POINT REYES BAY BLUE

CA, Honeyed Walnuts, Pasteurized Cow's Milk, Earthy, Sweet &
Creamy 6.5

BELLETOILE TRIPLE CREAM BRIE

France, Local Pear Jam, Pasteurized Cow's Milk, Buttery,
Mild & Rich 6.5

CAMPO DE MONTALBAN

Spain, Port Soaked Apricots, Pasteurized Goat's, Sheep's and Cow's
Milk, Slightly Nutty, Buttery & Complex 6.5

ALL THREE 18

COFFEE & TEAS

WE USE ZOLO COFFEE

REGULAR DRIP MONKEY SEE-MONKEY DO 3.5

DECAF DRIP VITA BELLA 3.5

ILLY ESPRESSO OR DECAF ESPRESSO 3.5

ILLY CAPPUCCINO REG OR DECAF 4.25

ILLY LATTE REG OR DECAF 4.75

DAMMANN HOT TEAS 4.5

A MASK IS REQUIRED TO ENTER THE BUILDING.

THANK YOU FOR YOUR SUPPORT!

