

dessert

ALTEZZA
AT THE PEAKS

Peaks Peach Melba

sugar poached peach, vanilla ice cream, berry sauce and chantilly cream

12

Granny Smith Apple Pie

vanilla bean ice cream and berry garnish

12

Chocolate Plunge Cake

flourless chocolate torte, sweet berry coulis *GF*

12

Classic Crème Brûlée

delicate house made French custard

12

Colorado Cobbler

apple raspberry rhubarb with cinnamon crumble, vanilla ice cream *GF*

12

Ice Cream Alchemy (Boulder, CO)

selection of hand crafted all natural ice cream & sorbets

vanilla, chocolate, espresso ice cream, and,

lemon, raspberry sorbet *GF, PB*

8

(fortified wine)

BLANDY'S 10 Year Malmsey Madeira	16
DOW'S White Port	8
FONSECA Porto Terra Bella (made with organic grapes)	10
TAYLOR FLADGATE 10yr Tawny Port	11
TAYLOR FLADGATE 20yr Tawny Port	14
THE RARE WINE CO. Charleston Sercial Special Reserve Madeira	15

The culinary team sources fresh and regional ingredients.
Menu items may change routinely.

Unfortunately, we cannot split checks on tables of six or more.
Multiple discounts are not valid with any promotions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

GF denotes gluten-free
PB denotes plant-based