

#### FINALE

# LEMON BERRY MASCARPONE CAKE | 14 lemon zest, berries, mascarpone, raspberry coulis, seasonal fruit

CHOCOLATE PEANUT BUTTER BOMBE | 15

chocolate peanut butter mousse filled sphere on top of peanut butter frosting, hot chocolate glaze, melty finish

THE THREE SISTERS 15

bailey's chocolate mousse, ganache, chocolate bowl filled with vanilla bean ice cream, shot of jameson sweet cream

(Must be 21yrs)

ALL DESSERTS PROUDLY CREATED AT 10,378FT

### TEN 3 PROUDLY SERVES LOCAL "AGAPAO" COFFEE

AGAPAO COFFEE | 8 (TEN 3'S SIGNATURE BEAN BLEND, ACOMPANIED BY HOUSE MADE BISCOTTI) ESPRESSO | 5

CAPPUCINO | 6

LATTE | 6

"RISHI" LOOSE LEAF HOT TEAS STEEPED TABLE SIDE | 6



#### **AFTER DINNER BEVERAGES**

#### SHERRY

GONZALEZ BYPASS "NOE" 30 YR PEDRO XIMENEZ SHERRY | 58

#### PORT

KOPKE 10YR TAWNY | 13 FONSECA 20 YR | 19

## COGNAC/CORDIALS

REMY MARTIN XO | 42

CAMUS VS | 17

MARTELL CORDON BLEU | 61

HENNESSEY VS | 33

"H" BY HINE VSOP | 18

#### **MOUNTAIN COCKTAILS**

ASTON | 17

agapao coffee infused antica vermouth, old overholt rye, kahlua, torrez 10yr brandy, candied smoked luxardo cherry

IRISH COFFEE | 16

agapao coffee, jameson, demerara sugar cube, frangelico cream

ESPRESSO MARTINI | 17

vodka, frangelico, kahlua, agapao wicked espresso, simple syrup

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