



DESSERTS

ALL DESSERTS PROUDLY CREATED AT 10,378 FT BY PASTRY CHEF ERICA VINING.

CRÈME BRULE FLIGHT | 16

Pumpkin, toasted pepitas, matcha, dehydrated raspberries, dusted matcha powder, agapao coffee, chocolate covered wicked espresso beans, burnt sugar

THREE SISTERS | 17

corn husk ash, chocolate mousse, pumpkin sponge cake corn gel, roasted corn ice cream, chocolate bark, pepita brittle

WHITE CHOCOLATE CAKE | 21

Ganache, white chocolate mousse, cointreau mandarin sauce, spun sugar glass, gold flakes
(enough for 2 guests)

AFTER DINNER NON-ALCOHOLIC BEVERAGES

TEN 3 proudly serves local "agapao" COFFEE

AGAPAO COFFEE | 8

(TEN 3's signature bean blend, accompanied by house made biscotti)

ESPRESSO | 6

CAPPUCCINO | 7

LATTE | 7

"RISHI" LOOSE LEAF HOT TEAS STEEPED TABLE SIDE | 7

AFTER DINNER ALCOHOLIC 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

Hennessy 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