



SWEETS

DESSERTS

TOASTED ALMOND FLAN / 7

latin-style custard / basil-raspberry foam / vanilla tuile

CHOCOLATE TERRINE MASA 14 / 8

triple-layered deep chocolate brownie cake
dark, milk & white chocolate / black plum sauce

'NANA RUBY'S CARROT CAKE / 8

spiced pear butter / chile d'arbol icing / mint

SEASONAL SELECTION OF SORBETS & ICE CREAM / 6

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MENU DESIGNED BY EXECUTIVE CHEFS

Kaz Okochi, Stephen Hartzell & Richard Sandoval

DRINKS

CHOCOLATE-COVERED BOURBON / 12

patrón xo cocoa / bourbon / flamed orange

EYE OPENER / 12

patrón xo cafe / sweetened condensed milk
cinnamon

RYE NOT / 12

rye whiskey / don ciccio fico d'india / absinthe

DON CICCIO & FIGLI SELECTIONS / 9

locally-produced artisanal digestives

limoncello | lemon

ibixo | hibiscus

finocchietto | fennel

fico d'india prickly pear

concerto barley coffee & espresso

mandarinetto | mandarin orange

mirtillo | blueberry

DARK-ROASTED COFFEE / 4

DECAF COFFEE / 4

CAPPUCCINO / 5

LATTE / 5

REGULAR ESPRESSO / 4.50

DECAF ESPRESSO / 4.50

DOUBLE ESPRESSO / 5.50