

SEVENTH & DOLORES STEAKHOUSE

DESSERTS

PEAR & ALMOND TART

Cinnamon Poached Bartlett Pears, Almond Cream,
Cognac Caramel, Candied Almonds

14

Perfect Pairing: Hennessy XO \$55

GOAT CHEESE BEIGNETS

Fennel Pollen, Lemon Cream & Huckleberry Compote

15

Perfect Pairing: Laurent-Perrier Demi-Sec Champagne \$12

VALRHONA CHOCOLATE TERRINE ^{GF}

Espresso Caramel & Valencia Orange Honeycomb

16

Perfect Pairing: 7D Coffee Negroni \$18

APPLE CINNAMON BREAD PUDDING

Rise + Roam Brioche, Bourbon Caramel, Candied
Pecans & Vanilla Bean Ice Cream

14

Perfect Pairing: Alvear Pedro Ximenez 1927 Sherry \$15

(Pro Tip: Pour part of the Sherry over the Ice Cream)

7D HOT FUDGE SUNDAE

Vanilla Bean Ice Cream, Hot Fudge Fritter, Cocoa
Nibs, Candied Walnuts & Luxardo Cherries

20

Perfect Pairing: Colimodio Chocotini \$14

Death by Chocolate

SEASONAL SORBET & FRUIT ^{GF VG}

9

Perfect Pairing: Chambord Royal \$25

Executive Sous Chef Raymundo Jimenez

Wine Director Parker Fisher

A 20% Service Charge will be included to all checks

SEVENTH & DOLORES

STEAKHOUSE

AFTER DINNER DRINKS & DIGESTIVES

COLIMODIO CHOCOTINI

Godiva Chocolate Liqueur, Van Gogh Vanilla Vodka,
Frangelico, Cream

14

LAURENT-PERRIER DEMI-SEC CHAMPAGNE	12
CHÂTEAU LARIBOTTE SAUTERNES 2017	15
VIETTI MOSCATO D'ASTI 2019	10
INNISKILLIN ICEWINE VIDAL 2017	25
ALVEAR PEDRO XIMENEZ SHERRY 1927	15
OSBORNE VENERABLE SHERRY PX V.O.R.S	35
BROADBENT MALMSEY MADEIRA 10YR	14
BROADBENT MADEIRA MALVASIA 1997 Cask No. 235	40
GRAHAM'S RUBY PORT	13
TAYLOR FLADGATE 10YR. OLD TAWNY	14
TAYLOR FLADGATE 20YR. OLD TAWNY	21
TAYLOR FLADGATE 30YR. OLD TAWNY	28
SANDEMAN 40YR. OLD TAWNY	60
AMARO AVERNA, SICILY	10
AMARO NONINO, FRUILLI	10
AMARO FERNET BRANCA, MILAN	10
CHARTREUSE YELLOW, FRANCE	16
CHARTREUSE GREEN, FRANCE	16
CARAVELLA LIMONCELLO, D'ITALIA	9
SAMBUCA ROMANA, ITALY	9
DARON CALVADOS, PAYS D'ANGE, FRANCE	12
LOUIS XIII COGNAC	.5oz 1oz 2oz
	150 300 550

Mixologist Carlos Colimodio
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