

SALT & CHAR

DESSERT MENU

DESSERT

AFFOGATTO	14
<i>mascarpone ice cream, lady fingers, fresh chocolate</i>	
PISTACHIO RHUBARB CRÈME BRÛLÉE	15
<i>rhubarb, pistachio cookie</i>	
CHOCOLATE PEANUT BUTTER PRETZEL TART	15
<i>dark chocolate, peanut, whip</i>	
BANANA SESAME CHEESECAKE	13
<i>sesame tuile, banana, miso, caramel</i>	
MINT PANNA COTTA	14
<i>blackberry, coconut</i>	
BEIGNETS	15
<i>jam & cream filled</i>	
MILK CHOCOLATE SEA SALT	14
<i>by Saratoga Dessert Bar</i>	
<i>layered milk chocolate, caramel, cookie crust</i>	



APRÉS DINNER COCKTAILS

WHEN LIFE HANDS YOU LEMONS	13
<i>limencello, vodka, lemon & lime</i>	
THE SARATOGIAN	13
<i>stoli vanilla, aperol, almond, orange juice, egg white</i>	
NUTS & BERRIES	14
<i>frangelico, milk, framboise</i>	

SARATOGA TEA & HONEY | 6.50

GREEN TEA

SENCHA SUMIRE SPRING 2021 FLUSH
vibrant, silky with notes of white flowers & verdant gardens

OOLONG

JIN XUAN 'MILK' OOLONG
creamy, pale with aromatic floral notes

BLACK TEA

JIN DIE
amber-colored with mellow tannins & notes of sweet brioche & salted caramel

EARL GREY
italian bergamot; highly aromatic citrus

ASSAM HALMARI
aroma of tobacco, malt & fruit

HERBAL

CHAMOMILE
earthy with hints of apple & flowers

LEMON VERBENA
pure, fruity, lemon notes

PEPPERMINT
bright, lively & refreshing

SCENTED

STRAWBERRY FIELDS
pale peach-colored with pleasing tannin, sweet strawberry & refreshing citrus

COFFEE

SALT & CHAR SPECIALTY BLEND BY KRU COFFEE	6
ESPRESSO	5
AMERICANO	5
CAPPUCCINO	7
CAFÉ LATTE	7