



Rockefeller Room

Desserts

Ombre Chocolate Cake | \$20

White, Ruby, Milk, and Dark Chocolates
Whipped Ganache, Chocolate Buttercream
Mirrored Bittersweet Glaze

The Beehive | \$18

Honey Crème, Chocolate Meringue Hive
Virginia Wildflower Honey, Banana Cheesecake
Chocolate Cookie Soil, Edible Honeybee

Hazelnut Ice Cream Torte | \$18

Dark Chocolate Fudge, Strawberry
Vanilla Bean Chantilly

Fine Cheeses | \$22

Village Cheeseworks Zulla, Rogue River Blue Cheese
Reypenaer VSOP Two Year Aged Gouda
Honeycomb, Seasonal Fruit, Marcona Almond
CranFiggy Chutney, Benne Seed Lavash

Signature Coffee

French Press Coffees | 12
or Tableside Belgium Coffee | 25

Ethiopian Yirgacheffe

Floral and Balanced | Light Roast

Valentine Signature Blend

Velvety and Full-Bodied | Medium Roast

Incan

Smooth and Low Acidity | Decaf

Dessert Flights

Sweet Indulgence Flight | 25

Rushin' Tiramisu

Tito's Vodka, Kahlua, Dorda Chocolate
Almond Milk, Ladyfinger

Blushing Squirrel

Crème de Noyaux, Crème de Cacao, Crème

Bananas Foster

Zacapa Rum 23 year, Banana Liqueur
Shortbread Syrup, Disaronno, Vanilla Ice Cream