

PETROS⁸²

MEDITERRANEAN • RAW BAR

DESSERT

LOUKOUMADES traditional greek beignets, rosewater honey syrup, walnuts, cinnamon	16
<i>2017 Stratus "Botrytis Affected" Sémillon Niagara, CAN</i>	14
GALAKTOBOUREKO vanilla & lemon zest semolina custard, layered pistachio phyllo	15
<i>2009 Vilmart & Cie "Ratafia" Champagne, FR</i>	20
SOKOLATINA CHOCOLATE CAKE GF sesame praline dark chocolate cremeux, brownie, mascarpone, zephyr caramel ice cream	14
<i>1967 Toro Albalá "Vieja Cosecha" PX, Montilla-Moreiles, ESP</i>	28
AMARENA CHERRY SORBET GF	9
BAKLAVA ICE CREAM pistachio, walnut, honey, vanilla, filo, ice cream	11
ASSORTED CHEESE PLATE chef's daily selection	26

Ask us about our selection of coffee and teas

"Inspired by Greek Traditions"



02/20

GF: GLUTEN FREE

Executive Chef: Richard Andino | **Executive Pastry Chef:** Bertie Tanaya

Not all ingredients are listed. Please let us know if you have any allergies or food sensitivities.

18% gratuity added for parties of 8 or more.

All prices subject to applicable taxes.

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DESSERT PAIRINGS

SWEET WINE	60ml
2017 Stratus "Botrytis Affected" Niagara, CAN	14
2016 Cave Spring Riesling Icewine, Niagara, CAN	18
2009 Vilmart & Cie "Ratafia" Champagne, FR	20
1967 Toro Albalá "Don PX Vieja Cosecha", Montilla-Moreiles, ESP	28

PORT	2oz
Kopke Fine Ruby	9
Niepoort Tawny	12
Taylor Fladgate 10 year Tawny	12
Taylor Fladgate 20 year Tawny	16
Niepoort 2017 Vintage	49

LIQUEURS	2oz
Contratto Vermouth Rosso, Italy	12
Metaxa "Seven Star", Greece	12
Montanaro Grappa di Camomilla, Italy	12
Marzadro "18 Lune", Italy	18

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