

THE DAWSON

CHICAGO ★ EST. 2013

DESSERT

WARM CALLEBAUT COOKIE SKILLET | 16
chocolate chip cookie, vanilla ice cream,
belgian chocolate drizzle

HOT OUT OF THE OVEN (15-20_{MIN} COOK TIME)

KEY LIME BAR | 10
key lime custard, vanilla chantilly, graham cracker crust

BERRY GOOD ICE CREAM SUNDAE | 12
vanilla ice cream, raspberry ice cream,
mixed berry compote, shortbread cookie, berry crunch,
& a cherry on top

ICE CREAM | SORBET | 9
3 scoops of chef's seasonal ice cream or sorbet

ESPRESSO | 4

CAPPUCCINO | 5

LATTE | 5

LOOSE LEAF TEA | 5

EXECUTIVE PASTRY CHEF SAMANTHA SANTIAGO TORRES
PASTRY SOUS CHEF ANTHONY KOZLOWSKI

(n) - contains nuts

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»————— **DIGESTIFS** —————«

CYNAR

bittersweet, caramel, toffee, cinnamon, bitter herbal finish | 6

FERNET-BRANCA

peppermint, spicy liquorice, chamomile, orange peel | 6

GRAND MARNIER

marmalade, candied orange zest, toffee, vanilla | 6

GREEN CHARTREUSE

anise, mint, gentian, sage | 8

MONTENEGRO

tobacco, pine, orange zest | 7

BRAULIO

pine, mint, dried berries, saffras | 7

MALORT

"for true Chicagoans" | 7

