



AFTERS MENU

AUTUMN 2015

triniti restaurant + bar

2815 s. shepherd

houston, tx 77098

www.trinitirestaurant.com

AFTERS | 2015

9 each

PRALINE CRUNCH

hazelnut mousse, strawberry rhubarb,
chocolate

COCONUT PANNACOTTA

honey ice cream, blueberry sphere,
granola, sheep's milk

PUMPKIN CRÈME CARAMEL

brown butter pecan, cinnamon sugar crisp

CAKE FOR TWO 22

chef's selection by samantha mendoza
side ice cream 3

CHOCOLATE TEXTURES

financier, blackberry sorbet,
milk chocolate creme

SORBETS & ICE CREAMS

chefs daily offerings, shortbread

BOXES 12

boxed chocolates and macarons

ARTISANAL CHEESES 18

spiced and candied nuts, honey, cured fruits

COFFEE SERVICE

ESPRESSO

katz velvet espresso blend 3

MACHIATTO

espresso with dollop of frothed milk 3

CAPPUCCINO

equal parts espresso, steamed milk
& frothed milk 5

LATTE

shot of espresso with steamed milk 5

COFFEE

katz costa rican tarrazu 5

HOT TEA

4

COCKTAILS

CRUSTA

armagnac, dry curacao, angostura bitters, sugar 14

CHOCOLATE MARTINI

vodka, tubinado, crème de cacao, chocolate bitters 14

AFTER DINNER WINES

QUINTA DE LA ROSA ruby port 11

DONNAFUGATA, ben rye '12, italy 15

GONZALEZ BYASS, solera 1874 cream sherry 12

HAAK, jacquez madeira '05 texas 12

WARRE'S OTIMA 10 year tawny port 13

TAYLOR FLADGATE, LBV '09 9

TAYLOR FLADGATE, 20 year tawny 14

TOKAJI hungary, mad cuvee, late harvest, '12 12