



THANKSGIVING 2026 DESSERT MENU

DESSERTS

PUMPKIN PIE 13
vanilla whipped cream

KEY LIME PIE 13
pecan and graham cracker crust,
crème anglaise and whipped cream (n)

CRÈME BRÛLÉE 13
vanilla bean custard, caramelized sugar,
whipped cream and mixed berries

BREAD PUDDING 13
white chocolate & cherry croissant bread pudding,
whipped cream, white chocolate pearls and
creme anglaise

LINDEY'S POST MORTEM 13
chocolate brownie, coffee ice cream and
kahlúa hot fudge

CANDY APPLE SUNDAY 13
triple vanilla bean, green apple sorbet, beef tallow
caramel, candied pecans, whipped cream and
white chocolate pearls

ASSORTED ICE CREAMS & SORBETS 8

the following major food allergens are used as ingredients: milk,
eggs, fish, crustacean shellfish, soy, wheat, tree nuts, peanuts
and sesame

(n) contains nuts or has a nut allergen.

FRESH GROUND COFFEE

HUBBARD & CRAVEN COFFEE
dark roasted sumatran

small press pot 6
large press pot 9

DESSERT DRINKS

ESPRESSO MARTINI 14
middle west honey vanilla vodka,
kahlúa and espresso

CAFÉ LINDEY'S 9
kahlúa and bailey's with french press coffee

IRISH COFFEE 10
jameson, brown sugar, french press coffee
and vanilla cream float

WINTER IN NOLA 9
myers's dark rum, allspice dram,
sugar and orange

SPANISH CAPPUCCINO 9
kahlúa, espresso, steamed milk,
froth and cinnamon

DIRECTOR OF CULINARY
BRETT FIFE

CHEF JEFFERY TINCHER
CHEF PATRICK KENNEDY
CHEF JOHN SANTORO
CHEF ERIC OLALDE

BEVERAGE MANAGER
PRAJESH RAJKUMAR

SPECIALTY TEAS

EARL GREY DE LA CRÈME 5
black tea, earl grey with vanilla and
blue mallow blossoms

ENGLISH BREAKFAST 5
black tea, a blend of assam
and ceylon teas

DARJEELING 5
black tea, bright & delicate with notes
of floral, nuts and warm spice undertones
of muscatel

CHAI 5
flavored black tea, flavored with
cardamom, ginger pieces and cloves

LILI'S BLEND 5
flavored black tea, china black tea flavored
with peach, mango, apple, orange and guava

JASMINE PEARLS 5
green tea, the oldest of all scented teas,
smooth and elegant

CITRON GREEN 5
green tea, flavored with meyer lemon and
garnished with dried lemon peels

EGYPTIAN CHAMOMILE 5
herbal tisane, subdued floral aroma
and smooth taste
(naturally caffeine-free)

GREEN ROOIBOS 5
herbal tisane, flavored with papaya, mango,
peach, orange and marigold flowers
(naturally caffeine-free)

PEPPERMINT 5
herbal tisane, minty-cool and refreshing
(naturally caffeine-free)

vintages & prices subject to change

DESSERT WINES

J. ORDONEZ
'no. 1', Málaga, Spain 10
FAR NIENTE
'dolce', Napa Valley, California 30
DONNAFUGATA
'ben rye', Sicily, Italy 20
SEPPELTSFIELD
'para grand tawny' 10 yr, Australia 10
RAMOS PINTO
'collector reserva' Ruby, Douro, Portugal 6
DOW'S 2020
'late bottled vintage', Douro, Portugal 6
QUINTA NOVAL
'tawny' 10 yr, Vale de Mendiz, Portugal 8
RAMOS PINTO
'quinta do bom retiro' 20 yr, Douro, PT 20
THE RARE WINE CO.
'boston' Bual, Madeira, Portugal 12

COGNACS

BOULARD vsop calvados 12
HENNESSY vs cognac 13
HENNESSY xo cognac 42

AMARI

MONTENEGRO 9
FERNET BRANCA 9
BRANCA MENTA 10
AVERNA 10
NONINO 12
NOCINO 15

CORDIALS

SAMBUCA ROMANA 9
BAILEY'S 10
BENEDICTINE 10
DRAMBUIE 12
NOBLE CUT LIMONCELLO 14
GRAND MARNIER 14