

aria

september

chicago's "best" chocolate cake

rich mix of exotic chocolates, belgian dark chocolate frosting
raspberry sauce, long stemmed organic strawberries
tahitian vanilla bean whipped cream 18 (for two)

sacher torte

layers of chocolate cake and apricot jam, chocolate ganache,
apricot sorbet, sugared almonds 9

thai lemongrass crème brûlée

passion fruit granita, cardamom scented exotic fruit 9

lemon meringue pudding cake

godiva white chocolate-thyme ice cream, black pepper shortbread,
candied lemon peel 9

warm cassava "mochi" cake

cassava cake, coconut curd, tapioca pearls, mango sorbet and coconut caramel 9

apple empanadas

aged white cheddar crust, honey-balsamic apple slaw, sauternes gelee
brown sugar-cinnamon ice cream, brownulated sugar 9

selection of homemade stone fruit sorbets

watermelon, french melon, strawberry basil, fig 9

"as part of aria's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items wherever possible. all cuisine is prepared without artificial trans fat"

 *"created using fresh and nutritionally balanced ingredients, contributing to optimal health and wellness"*

dria

dessert wines

inniskillin riesling icewine, niagara, canada 18

paul jaboulet muscat
de beaumes-de-venice, rhône france 11

borgo scopetto vin santo del chianti
classico, tuscan, italy 13

porto

dow's fine ruby 9

warre's "warrior" special reserve 9

warre's "otima" 20 year tawny 17

graham's six grapes 13

graham's 10 year tawny 14

graham's 30 year tawny 26

sherries

domecq manzanilla 9

tio pepe fino 9

domecq amontillado 11

cordials & brandies

amaretto di saronno 9

bailey's irish cream 9

cointreau 9

grand marnier 9

kahlua 9

busnel vsop calvados 10

armagnacs

montesquiou xo 19

sempe vsop 11

saint vivant 10

cognacs

martell vsop 10

remy martin vsop 10

courvoisier vsop 10

hennessy vsop 10

martell cordon bleu 17

hennessy xo 23

hine antique 21

martell xo supreme 25

hennessy "richard" 134

Louis XIII 145