



DAGON
DESSERT MENU

“MALABI” PANNA COTTA 16

rose water, strawberry compote, kadaif cookie,
candied pistachio, pistachio ice cream

LABNEH CHEESECAKE 16

pecan crust, candied pecans,
vanilla ice cream, honey caramel sauce

SILAN 16

caramel rice crisps, pistachio, almonds,
tahini mousse, vanilla sponge,
silan, vanilla ice cream

Pastry Chef - Juan C Pardo



DAGON
AFTER DINNER MENU

SWEET WINES BY THE GLASS

“HEIGHTS WINE”

Gewürztraminer, “Yarden,” Golan Heights
Israel 2018 K
16

SAUTERNES

Carmes de Rieussec, Bordeaux,
France 2017
17

RUBY PORT

Fonseca Bin 27
14

TAWNY PORT

Taylor Fladgate 20 year
18

MADEIRA SPECIAL RESERVE

“NY Malmsey,” Rare Wine Co.
19

MOSCATO D'ASTI

Michele Chiarlo “Nivole,” Piedmont,
Italy 2019
15

BRANDY

Larressingle XO Armagnac	20
Busnel Hors d’Age Calvados	18
Courvoisier VS Cognac	16
Delamain Vesper Cognac	42
Remy Martin VSOP Cognac	22
Remy Martin XO Cognac	45
Julius Marc de Galilee	24

WHISKEY

Blanton’s Bourbon	22
Woodford Reserve Bourbon	16
Woodford Reserve Rye	16
Macallan 12 Single Malt Scotch	23
Balvenie 14 Single Malt Scotch	25
Toumintoul 16 Single Malt Scotch	29
Highland Park 18 Single Malt Scotch	34