

## DESSERTS

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### COOKIES & MILK

#### PEACH COBBLER

*local peaches, cream cheese, ginger, bourbon whipped cream, pineapple-mint*

#### LEMON BLUEBERRY ICE CREAM CAKE

*lemon sponge cake, blackberry meringue, frozen yogurt, Black Pearl Farm blueberries*

#### CHOCOLATE PRALINE CHEESECAKE

*candied hazelnuts, praline crunch, ganache, bruleed meringue*

#### SELECTION OF ICE CREAM & SORBET

#### SELECTION OF ARTISAN CHEESE

## DESSERT COCKTAILS

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### BRANDY ALEXANDER

*cognac, dark crème de cacao, cream, nutmeg*

### GRASSHOPPER

*vanilla vodka, crème de menthe, white crème de cacao, branca menta, cream*

### WHITE ELEPHANT

*bourbon, amarula, cinnamon syrup*

### MUDDY WOLTER

*blended scotch, averna, carpano antica, kahlua, orange twist*

## DESSERT WINES BY THE GLASS

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Port, **Romariz** 10 Year Old Tawny, NV

Sauternes, **Château Gravas**, Bordeaux, France, 2015

Madiera, **Rare Wine Co.**, “Savannah”, Verdelho (Medium Dry), NV

Madiera, **Rare Wine Co.**, “Charleston”, Sercial (Dry), NV

## UNIQUE & RARE SPIRITS

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### BRANDY

Hennessy XO

Pierre Ferrand Selection des Anges

Hennessy Paradis

Louis XIII de Remy Martin

Hennessy Pardis Imperial

### RUM

Plantation 20th Anniversary

“Dewberry Private Label” Plantation

Rum XO, Haiti

Angostura 1824

### SINGLE MALTS

Macallan 12yr

Macallan 18yr

Laphroaig 10yr

Bowmore 15yr

Lagavulin 16yr

Glenmorangie Signet

Kilkerran Sherry Cask

Talisker Storm

Oban 14yr