

DESSERTS

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 CREME BRÛLÉE

Manjari chocolate, nutella powder, raspberry caviar, crispy dulce meringues

MIETTE GÂTEAU

Raspberry, blackberry, blueberry, cinnamon crumb

SELECTION OF ICE CREAM & SORBET

SELECTION OF ARTISAN CHEESE

DESSERT COCKTAILS

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

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

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