

DESSERTS

COOKIES & MILK

Baked fresh to order. Please allow 15 minutes.

ORANGE UPSIDE DOWN CAKE

citrus, pistachio ice cream, candied kumquats

APPLE CHARLOTTE

cinnamon-raisins, cardamom anglaise, salted caramel ice cream

CHOCOLATE PRALINE PASSION

chocolate mousse, salted oreo crumble, almond toffee, passion fruit banana sherbet

CINNAMON CRÈME BRÛLÉE

stewed cranberries, candied oranges, ginger crumble

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 Tawny, NV

Sauternes, Château Gravas, Bordeaux, France, 2015

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

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

Amontillado, Bodegas Grant, Puerto Santa María, Spain, NV

Fino, El Cano, Puerto Santa Maria, Spain, NV

AFTER DINNER SPIRITS

BOURBON

Blanton’s Single Barrel

Woodford Reserve Double Oaked

Pappy Van Winkle’s Family Reserve 23 Year

COGNAC/ BRANDY

Jacoulot Marc de Bourgogne

Pierre Ferrand Selection des Anges

Hennessy Paradis

Hennessy Pardis Imperial

RUM

Diplomatico Exclusiva

Angostura 1824

SINGLE MALTS

Lagavulin 16yr

Macallan 18yr

Glenmorangie Signet

Macallan Laliqye #6

TEQUILA

Don Julio 1942

Partida Elegante

DIGESTIF

Amaro Montenegro

Cynar, Ricetta Originale

Pacharan, Sierra de Orduna