

## DESSERT

**PASSIONFRUIT CRÈME BRÛLÉE** 12  
coconut oat shortbread

*Suggested Pairing: Plantation Pineapple Rum* 12

**ALMOND CAKE** 12  
summer berry compote and blood orange ice cream

*Suggested Pairing: Chateau Roumieu, Sauternes* 21

**CHOCOLATE TART** 12  
bourbon caramel, candied pecan crumble and raspberry sorbet

*Suggested Pairing: Eagle Rare Bourbon* 16

**KEY LIME SEMIFREDDO** 12  
graham crumb, meringue

*Suggested Pairing: Alipus, Mezcal San Balthazar, Mexico* 19

• all sweet sips 1.5 oz pours •

*Ideas should be clear and chocolate thick.*

~ Spanish Proverb

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## LIQUIDS TO FINISH WITH

### **FRATELLO COFFEE (FRENCH PRESS) 4/8**

plantation to roaster: two styles to choose from

### **LOOSE LEAF TEA 4**

organic herbal rooibos, earl grey crème, chamomile  
peppermint, houjicha green, jasmine green, chai

### **SIPS (2 oz)**

Alvear “1927” Pedro Ximenez Solera Sherry, Jerez, SP **12**

Lustau ‘East India Sherry’, Jerez, SP **14**

Valdespino Muscatel, Jerez, SP **15**

Taylor Fladgate 10 Year Old Tawny Port, PT **12**

Taylor Fladgate 30 Year Old Tawny Port, PT **24**

Domaine Poudereux Maury “Vendange”, Roussillon, FR **11**

Chateau Roumieu, Sauternes, FR **14**

### **DIGESTIF (1 oz)**

Marolo Grappa di Moscato, IT **10**

Christian Drouin “Blanche de Normandie”, Normandy, FR **11**

Courvoisier VS, Cognac, FR **8**

Hennessy VS, Cognac, FR **12**

Grand Marnier Louis-Alexandre, FR **12**

Flor de Cana 25 Year Old Rum, NI **28**

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