



# DESSERTS



<b>Crème Brûlée, Today's Flavor</b>	<b>\$9</b>
<i>Chef's Suggested Dessert Wine Pairing: Dow's 20yr Tawny \$12</i>	
<b>Triple Chocolate Fudge Brownie, Toasted Coconut Crusted Vanilla Ice Cream</b>	<b>\$12</b>
<i>Chef's Suggested Dessert Wine Pairing: Fonseca "Bin 27" Finest Reserve \$7</i>	
<b>Banana Bread Pudding ~ Served With Vanilla Ice Cream &amp; Hot Bourbon Caramel, Topped with Pecan Streusel</b>	<b>\$10</b>
<i>Chef's Suggested Dessert Wine Pairing: Susana Balbo LH Torrontes \$12</i>	
<b>Key Lime Pie ~ Key Lime Pie Made With Fresh Squeezed Key Limes, Pistachio - Graham Cracker Crust, Whipped Cream, Strawberry Puree, Coconut Chantilly</b>	<b>\$12</b>
<i>Chef's Suggested Dessert Wine Pairing: Fonseca 10yr Tawny \$10</i>	
<b>Kahlua Chocolate Mousse Cake ~ Hand Whipped Mousse Cake With Kahlua &amp; Belgium Callebaut Chocolate, Toasted Hazelnuts, Salted Caramel, Espresso Reduction, Toffee</b>	<b>\$13</b>
<i>Chef's Suggested Dessert Wine Pairing: Ferrari Carano Eldorado Noir \$9</i>	
<b>Ice Cream, 1 or 2 Scoops</b>	<b>\$3/\$6</b>
<i>Choices: Vanilla, Toasted Coconut, and Sorbet du Jour</i>	

## DESSERT WINES

<b>Ferrari Carano Eldorado Noir, Russian River Vly</b>	
9:00	
<b>Susana Balbo LH Torrontes, Mendoza</b>	12:00
<b>Chateau Roumieu Sauternes '15, France</b>	12:00
<b>Felsina Vin Santo Chianti Calssico '07, Italy</b>	16:00

## PORT & SHERRY

<b>Taylor Fladgate Ruby Porto, Portugal</b>	6:00
<b>Sandeman "Armada" Cream Sherry, Spain</b>	7:00
<b>Fonseca "Bin 27" Finest Reserve, Portugal</b>	7:00
<b>Fonseca, 10 Year Tawny, Portugal</b>	10:00
<b>Taylor Fladgate, 10 Year Tawny, Portugal</b>	10:00
<b>VOS Jerez, Valdespino Solera Sherry, Spain</b>	12:00
<b>Dow's, 20 Year Tawny, Portugal</b>	12:00

## COGNACS & BRANDY

<b>Paul Masson VS Brandy</b>	8:50
<b>D'usse VSOP Cognac</b>	9:50
<b>Remy Martin VSOP Cognac</b>	10:50
<b>Courvoisier VSOP Cognac</b>	14:00

## CORDIALS

<b>B&amp;B</b>	8:75
<b>Belle de Brillet</b>	10:50
<b>Benedictine</b>	8:75
<b>Campari</b>	7:50
<b>Chambord</b>	7:75
<b>Chartreuse - Green</b>	10:00
<b>Disaronno Amaretto</b>	7:50
<b>Domaine de Canton Ginger</b>	10:00
<b>Drambuie</b>	9:50
<b>Fernet Branca</b>	7:00
<b>Frangelico</b>	7:75
<b>Galliano</b>	8:00
<b>Grand Marnier</b>	9:50
<b>Carolans Irish Cream</b>	7:25
<b>Licor 43</b>	7:50
<b>Molinari Sambuca</b>	8:00
<b>Patron XO Cafe</b>	7:50
<b>RumChata</b>	7:25