



Desserts

LAYERED COCONUT CAKE 8

coconut shavings and coconut-vanilla buttercream

suggested pairing: 2014 Chateau Roumieu Sauternes 10

RUSTIC APPLE TART 8

butter cookie crust, stewed apples, spice, cinnamon ice cream

suggested pairing: 2011 Tre Monti Thea Passito 13

BANANA PUDDING 8

graham cracker crumbs, crispy rice flour sponge, sweet cream

suggested pairing: Kirk & Sweeney 18 year rum 13.5

CHOCOLATE GANACHE CAKE 8

dark chocolate glaze, cashew brittle

suggested pairing: 2013 J Dusi Zinfandel port 10

HOT MILK CAKE 8

caramel icing, sea salt, soft whipped cream

suggested pairing: Chateau De Maniban 'XO' Armagnac 17

COOKIE BAG 6

chef's selection

*suggested pairing: The Kickstarter: barrel aged coffee infused white Bib & Tucker
bourbon, Dolce Nero espresso liqueur, orange bitters*

ICE CREAM OR SORBET 6

chef's selection

[THERE WILL BE A \$3 PER PERSON CHARGE FOR DESSERTS BROUGHT IN]



PORT

QUINTA DO TEDO 8 YR TAWNY <i>Douro, Portugal</i>	9
NV QUINTA DO TEDO FINEST RSV RUBY <i>Douro, Portugal</i>	12
2010 QUINTA DO TEDO LBV <i>Douro, Portugal</i>	14
2013 J DUSI ZINFANDEL PORT <i>Paso Robles, CA</i>	10

DESSERT WINES

2010 CHATEAU SAINT-VINCENT <i>Sauternes, Bordeaux</i>	11
2011 TRE MONTI THEA PASSITO <i>Emilia-Romagna, Italy</i>	13

AGED RUM

KIRK AND SWEENEY 18 YEAR RUM <i>Dominican Republic</i>	13½
KIRK AND SWEENEY 23 YEAR RUM <i>Dominican Republic</i>	15½

AFTER-DINNER DRINKS

CHATEAU DE MANIBAN 'XO' BAS ARMAGNAC	17
CHATEAU DE MANIBAN '1989' BAS ARMAGNAC	20
LIMONCELLO	7
SAMBUCA	10
ESPRESSO MARTINI <i>charbay blood orange vodka, dolce nero espresso liqueur</i> ..	11
MILK PUNCH <i>bib & tucker bourbon, absinthe, cream</i>	10