

DESSERT SERVICE 14

Coffee Gelato & Dark Chocolate Brandy

Caramel, Brandy Ganache, Candied Pecan, Blondie

Strawberry Tart

Lemon Cream, Strawberry Sauce, Candied Almond, Yogurt Basil Sorbet

Chocolate Mousse S'more

Graham Cracker, Milk Chocolate Mousse, Nutella Ganache, Forbidden Forest Lapsang Souchong Tea Marshmallow, Salted Caramel, Cocoa Nibs, Raspberry Sorbet

Rhubarb & Pistachio

Poached Rhubarb, Brown Sugar Cheesecake, Pistachio Ice Cream

Peaches & Cream

Lemongrass Panna Cotta, Roasted Peaches, Sesame Tuile, Macha Ice Cream

AFTER DINNER SELECTIONS

RESTAURANT & WINERY

Cordials

Aperol	8.
Averna	10.
Campari	8.
Disaronno	7.
Drambuie	9.
Fernet	7.
Frangelico	7.
Green Chartreuse	13.
Green Chartreuse V.E.P	30.
Kerry Gold	7.
Killepitsch	7.
Nonino	11.
Varnelli Punch Fantasia	8.
Yellow Chartreuse	13.

Cognac/Armagnac

Francois Voyer "Très Vieux" 1936	239.
Hennessy XO	59.
Martell "Cordon Bleu"	55.

Wines by the Glass

Dessert

Carmes di Rieussec 2011	13.
Royal Tokaji, 5 Puttonyos, Hungary 2012	19.

Port

Tawny

Dow's, 20 year	33.
Taylor Fladgate, 10 year	16.
Taylor Fladgate, 20 year	21.
Taylor Fladgate, 30 year	36.
Taylor Fladgate, 40 year	45.

Sherry

Alvear Fino

Clean and tangy, refreshing finish	10.
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Lustau, East India Solera

Medium sweet, rich, Oloroso	9.
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