

DESSERTS

Mile High Key Lime Pie

graham cracker crust, toasted meringue

Malt Chocolate

chocolate tuile, hazelnut feuilletin, caramelized nuts, compressed diced mango, malt ganache, malt miso/ice cream

Pina Colada

pina colada sorbet, pineapple gelée with diced pineapple, coconut foam, dry meringues

Traditional Cheesecake

fresh mixed berries

Black Forest

chocolate cremoux, cherry brandy chantilly, cherry morello mousse, cherry morello, pistachio cake, white chocolate

Valrhona Chocolate Molten Cake

cocoa nibs, blackberries, vanilla ice cream

Homemade Ice Cream & Sorbets



LOUIS XIII

Remy de Martin
GRANDE CHAMPAGNE COGNAC

ONE CENTURY IN A BOTTLE

Each decanter takes four generations of cellar masters over 100 years to craft.

A firework of aromas with floral, spice, fruit, wood and nut dimensions, LOUIS XIII has unparalleled complexity and an extremely long finish of up to one hour.

One Ounce Two Ounces

PORT WINE

(two ounce pour)

Fonseca 10-year Tawny Port

Fonseca 20-year Tawny Port

Dow's Vintage Port, 1985

Dow's 20-year Tawny Port

SCOTCHES

(two ounce pour)

Laphroaig Islay Single Malt 10-year old

Macallan Single Malt 12-year old

Macallan Single Malt 18-year old

Glenfiddich Single Malt 12-year old

Glenkinchie Single Malt 12-year old

Balvenie Single Malt 15-year old

Buchanans Single Malt 18-year old

Ardbeg Single Malt 10-year old

Scapa Single Malt 10-year old

Johnnie Walker Black

Johnnie Walker Blue

GRAPPA

(two ounce pour)

Sarpa di Poli

Poli Miele

Poli Moscato

Nardini Aquavite Bianca

COGNAC

(two ounce pour)

Remy Martin VSOP

Remy Martin XO

Hennessy Privilege VSOP

Courvoisier VSOP

Martell Cordon Bleu

Busnel Calvados Pays d'Auge

Larressingle VSOP Armagnac