

# DESSERT

<b>Assorted Fresh Fruit</b>	<b>8.5</b>
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<b>Classic Crème Brûlée</b>	<b>8.5</b>
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<b>Dessert Special</b>	<b>9.5</b>
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<b>Flourless Chocolate Cake</b>	<b>9</b>
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<b>Ice Cream or Sorbet</b>	<b>7</b>
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<b>New York Cheesecake</b>	<b>9</b>
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<b>Signature Key Lime Pie</b>	<b>8</b>
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<b>Valrhona Chocolate Pudding</b>	<b>8.5</b>
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# AFTER DINNER COCKTAILS

<b>Chocolate Martini</b>	<b>16</b>
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*Pancracio Chocolate Vodka, Godiva Liqueur, Frangelico, Bailey's Irish Cream*

<b>Espresso Martini</b>	<b>16</b>
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*Svedka Vanilla, Espresso, Kahlua*

<b>Espresso Noir</b>	<b>14</b>
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*Stoli Raspberry, Amaretto Di Saronno, Espresso, Steamed Milk*

<b>Hot Shot</b>	<b>14</b>
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*Patron XO, Bailey's Irish Cream, Espresso, Steamed Milk*

<b>Moscato, Bartenura, Italy</b>	<b>10.5</b>
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<b>Snow Cap</b>	<b>14</b>
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*Svedka Vanilla, Frangelico, Coffee, Whip Cream*

# APERTIFS & DIGESTIFS

<b>Amaro Lazzaroni</b>	<b>10.5</b>
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<b>Perno d</b>	<b>10.5</b>
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<b>Ricar d</b>	<b>10.5</b>
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<b>Ouz o</b>	<b>10.5</b>
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<b>Sambuca Romana or Black</b>	<b>12.5</b>
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<b>Chartreuse Green</b>	<b>12.5</b>
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<b>Del Professore Vermouth</b>	<b>12.5</b>
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<b>Drambui e</b>	<b>12.5</b>
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<b>Botega Grappa</b>	<b>14.5</b>
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<b>Harvey's Bristol Cream</b>	<b>10.5</b>
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<b>Pedro Ximenez Sherry</b>	<b>11.5</b>
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<b>Tio Pepe Sherry</b>	<b>11.5</b>
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<b>Limoncell o</b>	<b>12.5</b>
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## **COGNAC & BRANDY**

<b>Hennessy VS</b>	<b>13.5</b>
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<b>Hennessy VSOP</b>	<b>19</b>
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<b>Courvoisier VS</b>	<b>13.5</b>
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<b>Courvoisier VSOP</b>	<b>14.5</b>
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<b>Larressingle Armagnac VSOP</b>	<b>13.5</b>
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<b>Larressingle Armagnac XO</b>	<b>19</b>
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<b>Remy Martin VSOP</b>	<b>15.5</b>
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<b>Delamain XO</b>	<b>19</b>
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<b>Martell XO</b>	<b>31</b>
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## **PORT & DESSERT WINE**

<b>Cockburns, Ruby Port</b>	<b>14.5</b>
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<b>Fonseca, Tawny, 20 yr</b>	<b>14.5</b>
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<b>Inniskillin Icewine</b>	<b>19</b>
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<b>Sandeman, Tawny, 10 yr</b>	<b>12.5</b>
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