

DESSERT DRINKS

PORTS 3 OZ GLASS

Graham 10-year Port	\$20
Graham 20-year Port	\$36
Taylor Fladgate 20-year Tawny	\$22
Croft Reserve Ruby Port	\$10

VINTAGE PORTS

Croft Vintage Port 1963	\$95
Graham Vintage Port 1977	\$32
Taylor Fladgate Vintage Port 1977	\$45
Jim Prager (100% Cabernet Sauvignon) 1991	\$19
Croft Vintage Port 2009	\$35
Fonseca Guimaraens Vintage Port 2015	\$28

VIN SANTO

Altesino Vin Santo Sant Antimo '09	\$31
Il Poggione Vin Santo Reserve '06	\$20

LATE HARVEST WINES

L'Alliance Sauternes 2011	\$44
Roumie Lacoste Sauternes 2015	\$15
Jorge Ordonez #3 Malaga 2006	\$18
Chateau d'Yquem 2011	\$230
Royal Tokaji Betsek 6 Puttonyos, Hungary 2008	\$66

MADEIRA & SHERRY

Emilio Hidalgo Pedro Ximenez	\$13
Maestro Sierra Pedro Ximenez	\$12
Rare Baltimore Rainwater	\$16
Lustau East India Sherry	\$12
Henriques & Henriques Boal Single Harvest 2000	\$22

SPARKLING 5 OZ GLASS

Canard-Duchene Demi Sec Champagne	\$16
Saracco Moscato d'Asti	\$9

CORDIALS

Grand Marnier	\$12
Montenegro	\$12
Averna	\$10
Fernet Branca	\$12
Daron Calvados	\$15
Uva Viva Grappa	\$12
Don Ciccio Limoncello	\$10
Sambuca	\$12

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DESSERTS

STRAWBERRY CHEESECAKE

*vanilla bean cheesecake, harry's berries
strawberries, graham cracker crust*
\$12

KEY LIME PIE

*vanilla lime pudding, key lime curd,
gingersnap crumb, toasted meringue*
\$12

BLACKBERRY SEMIFREDDO

*local blackberries, chocolate chip semifreddo,
chocolate cremeux, dehydrated chocolate
mousse, blackberry cabernet sorbet*
\$12

SUMMER PARFAIT

*passionfruit coconut 'flan', mango sorbet,
coconut tuile, fresh pineapple, hazelnuts
(vegan, dairy free)*
\$12

CINNAMON ROLL

cream cheese frosting, vanilla gelato
\$12

TABLESIDE BANANAS FOSTER

*white chocolate, banana bread,
bourbon sauce*
\$14 per person
(only available in the dining room)

ICE CREAM OR SORBET

\$4 Scoop \$12 Bowl

CAFE

COFFEE	\$4
ESPRESSO	\$4
DOUBLE ESPRESSO	\$5
CAPPUCCINO	\$6
LATTE	\$6

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