

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
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
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

**DULCEY CHOCOLATE
PUMPKIN CHEESECAKE**

*pumpkin pie, pumpkin mousse,
candied butternut*
\$12

KEY LIME PIE

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

PEACH SEMIFREDDO

*local peaches, toasted corn tuile,
white peach champagne granite*
\$12

TROPICAL PARFAIT

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

CINNAMON ROLL

cream cheese frosting, vanilla gelato
\$12

CREME CHAI LATTE

*chai 'creme', hazelnut dacquoise,
coconut espuma (dairy free)*
\$12

ROCKY ROAD POT DE CREME

*chocolate custard, marshmallow fluff,
candied marcona almonds*
\$12

TABLESIDE BANANAS FOSTER

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

CAFE

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

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