

Ocean

Desserts

Coffee Mocha Panna Cotta	10
White Chocolate Sorbet, Hazelnut Chocolate	
Rhubarb Semifreddo	11
Pistachio Gelato, Crisp Rhubarb Meringue	
Belgium Chocolate Fondant	12
Port Poached Bosc Pear, Dark Cacao Sorbet	
Sorbets Trio Maison	10
Fennel Butter Sablés, Fresh Seasonal Fruits	
Muscadine Truffle	4
Milk Chocolate, Kirsch, Grand-Marnier	

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Dark Chocolate Fondue	20
<i>Portioned for Two People</i>	
Strawberry, Pineapple, Cantaloupe, Banana, Walnut Cake	
<i>Add Grand-Marnier, Chambord, Kahlue, or Bailey's to your fondue for \$4</i>	

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Cheeses

\$6 each/trio for \$15

Brillat-Savarin

France, Triple Crème, Cow's Milk

Parmigiano Reggiano

Italy, Aged 4 Years, Cow's Milk

Romao

Spain, Rosemary Aged Manchego, Sheep's Milk

Gabriel Coulet Roquefort

France, Blue Cheese, Sheep's Milk

Caña de Oveja

Spain, Soft Ripened Sheep's Milk

Dessert Wines

Fonseca 20Y Tawny Port	17
Rare Wine Series Boston Bual Madeira	15
Château Prost Sauternes '11	15
Smith Woodhouse 10Y Tawny Port	13
Viera de Sousa 10Y White Port	13

Single Malt Scotches

Lagavulin '16	25
Balvenie '15	24
Dalwhinnie '15	23
Oban '14	23
Glenkinchie '12	20
Macallan '12	18
Glenfiddich Bourbon Barreled '14	16
Craggamore '12	16
Glenlivet Founders	14
Laphroaig '10	15
Glenmorangie '10	13

Scotch Whisky

Johnny Walker Blue	36
Johnny Walker Black	14
Chivas Regal	12
Dewars	9

Digestives

Cognac, Hennessy XO	36
Cognac, Boulard VSOP	16
Cognac, Remy Martin VSOP	15
Cognac, Hennessy VSOP	12
Cognac, Courvoisier VS	11
Alexander Cabernet Grappa	15
Amaro Averna	10
Fernet Branca	9

Cordials

Grand Marnier Cuvée Centenaire	36
Grand Marnier Cordon Rouge	12
Dom Bénédictine or B&B	10
Choose Your Adventure	9
(Baileys; Disaronno; Frangelico; Limoncello; Kahlua; Sambuca white or black)	