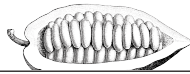




DESSERT

CAO CHOCOLATE SOUFFLÉ	15	CARAMELIZED PAN DE GENE	11
malted milk ice cream vanilla bean chantilly		pineapple toasted almonds coconut sorbet	
PAVLOVA	11	WATERMELON GRANITA	11
soursop lime gel vanilla whip mango passion fruit salsa passion fruit sorbet		hibiscus syrup coral tuile watermelon gooseberry basil ice cream	
BLUEBERRY MARSHMALLOW	11	CHOCOLATE SEMIFREDDO	11
seasonal berries brown butter crumble coriander ice cream		cherries port reduction crystallized cashew feuilletine	



AMERICAN BEAN TO BAR CHOCOLATE

CAO CHOCOLATES, MIAMI, FL 70% organic, brazil	CASTRONOVO, STUART, FL 72% patanemo, venezuela
DICK TAYLOR, EUREKA, CA 70% guatemala, fleur de sel	ASKINOSIE, SPRINGFIELD, MO 70% dark, ecuador

all served with roasted hazelnuts, dried grapes and candied citrus

4 EACH OR 4 FOR 14



LIQUEURS		DESSERT WINES	
sambuca	11	moscatel, malaga	15
baileys	12	chateau la fleu sauternes	17
vanilla infused grand marnier	16		
COGNAC (2 oz pour)		PORTS	
hennessy VS	14	griffin syrah port	14
courvoiser VSOP	17	dow's 20	15
hennessy XO	43	dow's 1985	24
louis XIII	250		