

## Finishing Touch

### Devil's Food Cake

*Caramel Popcorn Ice Cream, Malted Vanilla Mousse, Salted Cocoa Nibs*

### Paysan Breton Brie L'Original

*Pistachio Olive Oil Cake, Glazed Red Beets*

### Vanilla Cheesecake

*Brown Butter Financier, Ginger Pâte de Fruit, Passion Fruit Sorbet*

### Lemon Meringue Pie

*Graham Cracker Crust, Fresh Blueberry Compote*

### Butterscotch Pudding

*Beignet Crispies, Malted Ice Cream, Marcona Almond Brittle*

Desserts...\$9

## After Dinner Drinks

**Bodegas Grant**, "La Garrocha" Fino, Jerez, Spain...\$10

**Bodegas Grant**, "La Garrocha" Oloroso, Jerez, Spain...\$11

**El Maestro Sierra**, Pedro Ximenez, Jerez, Spain...\$14

**Niepoort**, Ruby Port, Duoro, Portugal...\$9

**Niepoort**, Tawny Port, Duoro, Portugal...\$9

**2007 Rocha**, Vintage Port, Duoro, Portugal...\$15

**2012 Chateau du Cros**, Semillon, Loupiac, France...\$13

**2009 Chateau Suduirant**, Sauternes, France...\$23

**Pierre Ferrand**, 1er Cru de Cognac Grande Champagne, Cognac, France...\$16

**Pierre Ferrand**, "Selection des Agnes", Grande Champagne, Cognac, France...\$25

**Nonino**, Chardonnay di Grappa, Percoto, Italy...\$10

**Nonino**, "Quintessentia", Amaro, Percoto, Italy...\$12

**Paolucci**, "Amaro CioCiario", Sora, Italy...\$7

**Fernet Branca**, Milano, Italy...\$8

**The Arran Malt**, Sauternes Cask Finished, Arran, Scotland...\$14

**Tamdhu 10 Year**, Speyside...\$12

**Bunnahabhain 18 Year**, Islay...\$18