

Dessert

- 10 Soursop Semifreddo/ Coconut/ Cucumber
- 10 Roasted Banana Zeppole/ Hazelnut/ Rum Caramel
- 10 Passionfruit Mousse/ Pineapple/ Coconut/ Chocolate
- 12 Chocolate Ganache/ Citrus/ Cocoa Nib Ice cream
- 14 Chef's Selection of Cheese/ Bellegarde Ciabatta
- 5 Daily Selection of Ice Cream or Sorbet

Pastry Chef Blair Tiller

Dessert Wines

- 16 Sauternes, Château Laribotte, 2011
- 18 Beerenauslese, Kracher, 2015
- 9 Muscat de Beaumes-de-Venise, Domaine Durban, 2015
- 10 Ratafia de Champagne, J. Dumangin Fils
- 9 Pineau de Charentes, Gaston Riviere
- 13 Pineau de Charentes, PM

Madeira

- 16 Henriques & Henriques 10 Yr Verdelho
- 16 Henriques & Henriques 10 Yr Bual
- 16 Henriques & Henriques 10 Yr Malvasia

Sherry

- 15 Valdespino / Solera 1842 Oloroso VOS
- 15 Aposteles / Palo Cortado VORS
- 9 Lustau / East India Solera
- 10 Promesa / Moscatel
- 9 Aurora /Pedro Ximenez

Port

- 11 Feist Tawney
- 11 Feist Ruby
- 13 Quinta Nova 'CLA' Porto Special Reserve

Something Stiff

- 12 Cherry Alexander
Brandy/ Cherry/ Cacao/ Cream
- 40 Ron Swanson Scotch Flight
Ocotmore/ Kilchoman Sanaig/ Peat Monster
- 30 Mezcal Flight
Alipus San Juan/ Vago Ensemble de Barro/ Don Amado Añejo