

DESSERT



CHOCOLATE GANACHE

\$18

Guanaja chocolate, raspberry coulis, chocolate gelato



COCONUT TRES LECHES

\$18

Dulce de leche, raspberry, orange



KLAW TIRAMISU

\$22

Lady fingers, mascarpone, coffee



PANNA COTTA

\$17

Guava three ways, candied nuts



KEY LIME TART

\$22

black currant cremeux, red wine & blueberry compote



GELATO AND SORBETS

\$12

Selection of three options

FORTIFIED WINES

ROYAL TOKAJI , 5 PUTTONYOS 2017 <i>Tokaji, Hungary</i>	\$31
PENFOLDS, “GRANDFATHER” 20 YR <i>Rare Tawny, Australia</i>	\$31
H&H, MALVASIA MADEIRA 15 YR <i>Madeira, Portugal</i>	\$34
DONNAFUGATA BEN RYE 2019 <i>Passito di Pantelleria, Sicily Italy</i>	\$20
CHATEAU COUTET 2017 <i>Sauternes-Barsac, France</i>	\$28
FONSECA, VINTAGE 2003 (HALF BOTTLE) <i>Vintage Port, Portugal</i>	\$175

GRAPPA

TRUSSONI VINACCIA “BIANCA”	\$23
TRUSSONI VINACCIA “GIALLA”	\$28
MAZZETI D’ALTAVILLA “BARBERA”	\$21
MAZZETI D’ALTAVILLA “MOSCATO”	\$21

AMARO

CAPPELLETTI PASUBIO <i>Piedmont, Italy</i>	\$15
ERCOLE <i>Piedmont, Italy</i>	\$19
CASONI GIUSEPPE «HERITAGE» <i>Emilia-Romagna, Italy</i>	\$20