



## DESSERT MENU

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### ARTISAN CHEESE PLATE \$28

shropshire blue - pasteurized cow - nottinghamshire ENG

kunik - pasteurized goat/cow - nettle meadow farm NY

truffle tremor - pasteurized goat - cypress grove CA

*house made seeded cracker, honeycomb, asian pear, marcona almon, fig jam*

### CARROT CAKE \$15

date caramel, ginger ice cream, pecan, cream cheese foam

### CANDY BAR \$15

chocolate mousse, miso dulce de leche, oreo, vanilla ice cream

### FLOURLESS CHOCOLATE CAKE \$15

kumquat confit, candied cacao nibs, mandarin creamsicle ice cream

### TRES LECHES \$15

mr. black coffee liqueur, caramelia chocolate, toasted coconut

### GRAPEFRUIT PIE \$15

grapefruit & sour cream curd, graham cracker crust, fennel pollen

toasted meringue

### ICE CREAM/SORBET \$12

selection of three options

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Klaw Miami adds a 20% service charge to guests bills

## DESSERT & FORTIFIED

3 oz

HETZSOLO, TOKAJI, 5 PUTTONYOS 2004 \$32

CHATEAU COUTET, BARSAC 2017 \$26

PENFOLDS, "GRANDFATHER" 20YR TAWNY \$31

RARE WINE COMPANY, MALMSEY MADEIRA \$33

2 oz

CAMPANARIO, BUAL MADEIRA VINTAGE 1933 \$162

KOPKE, SERCIAL MADEIRA VINTAGE 1940 \$109

## DESSERT COCKTAILS

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### SPANISH FLIP

\$20

Licor 43, Yellow Chartreuse, Egg, Peychaud Bitters



### KLAW CAFFE

\$20

Brugal 1888, Hoodoo Chicory Liqueur, Mr.Black Coffee Liqueur

## HOT DRINKS

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### ILLY COFFEE

ESPRESSO \$4

MACHIATTO \$6

AMERICANO \$5

LATTE \$7

CAPUCCINO \$7

### TEA BY JOJO

GREEN \$6

BEVERLY SRI LANKA BLACK \$6

PEPPERMINT \$6

CHAMOMILE \$6

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