MIAMI

## DESSERTMENU

| ARTISAN CHEESE | PLATE |  | $\$ 28$ |
| :--- | :--- | :--- | :--- |
| jasper hill farm "willoughby" | pasteurized cow | usa |  |
| murray's cave aged "hudson flower" | pasteurized sheep | usa |  |
| cypress grove goat cheddar | pasteurized goat | usa |  |

CHOCOLATE SPHERE \$18 guanaja chocolate brownie, sesame \& brown butter shortbread, chocolate ice cream, warm tahini caramel

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

| FLOURLESS CHOCOLATE CAKE | $\$ 15$ |
| :--- | :--- |
| orange caramel, grand marnier ice cream |  |

DULCE DE LECHE"BASQUE"CHEESECAKE \$15 whipped valrhona dulcey chocolate, fresh passionfruit

YUZU PIE \$15
meringue, mango coulis

ICECREAM/SORBET

[^0]DESSERT \& FORTIFIED$30 z$
ROYAL TOKAJI, 5 PUTTONYOS 2017 ..... \$31
PENFOLDS, "GRANDFATHER"2OYR TAWNY ..... \$31
RARE WINE COMPANY, MALMSEY MADEIRA ..... \$33
ROYAL OPORTO, 4OYR TAWNY ..... $\$ 59$
FONSECA, VINTAGE 2003 (half bottle)$\$ 175$
MADEIRA ..... $20 z$
COSSART GORDON, VERDELHO SOLERA V. 1915 ..... \$168
CAMPANARIO, BUAL ..... V. 1933
$\$ 162$
BELEM'S, MALVOISIE RESERVE V. 1934 ..... \$119
BARBEITO, BUAL RESERVA VELHA ..... V. $1950 \$ 109$
D'OLIVEIRAS, SERCIALV. 1969\$97
INTERESTING SPIRITS

## VINTAGE

SIGNATORY - ABERLOUR 2OYR (1970)
SIGNATORY - BRUICHLADDICH 2OYR (1969)
SIGNATORY - GLEN GRANT 25YR (1964)
SIGNATORY - MACALLAN 4OYR (1949)
SIGNATORY - PORTELLEN 27YR (1983)
COURVOISIER"ERTE"No.6 COGNAC(1988)
HARDY "NOCES DE DIAMANT" 6OYO (199O)
BARON DE LUSTRAC ARMAGNAC (1923)
DOMAINE DE MARTIQUES ARMAGNAC (1975)

10Z 20Z \$129/\$240 \$157/\$300 \$235/\$450 \$425/\$800 \$240/\$450 \$110/\$199 \$185/\$350 \$160/\$295 $\$ 49$

## AMARO

CASONI HERITAGE $\$ 20$ HEIRLOOM PINEAPPLE \$19 NAPATA MAJORA \$24 VARNELLI FANTASIA VARNELLISIBILLA

## G R A P P A

$\begin{array}{lr}\text { TRUSSONI DI BARBARESCO } \\ \text { NEBBIOLO } & \$ 23\end{array}$
TRUSSONI DI PURA VINACCIA PREGIATA \$28 MAZZETTI D’ALTAVILLA BARBERA
\$21


[^0]:    *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.
    **If you have chronic illness of the liver, stomach, blood or have immune disorders you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked.

    Klaw Miami adds a $20 \%$ service charge to guests bills

