



SWEET ENDINGS

DESSERT MENU



COGNAC

COURVOISIER VSOP
HENNESSY V.S
RÉMY MARTIN VSOP
RÉMY MARTIN XO
LOUIS XIII

GRAPPA

NONINO CHARDONNAY
NONINO MERLOT
NONINO MOSCATO
POLI MERLOT
POLI HONEY

PORT

FONESCA LBV
FONESCA 10 YR.
GRAHAM'S PORT 20 YR.
GRAHAM'S PORT 30 YR.
GRAHAM'S PORT 40 YR.



FLIGHTS - THREE QUARTER OUNCE EACH

WHISTLE PIG FLIGHT 55

Whistle Pig 10 yr. (Small Batch)

Whistle Pig 12 yr. (Old World)

Whistle Pig 15 yr. (Straight Rye)

BALVENIE FLIGHT 40

Balvenie 12 yr. (Double Wood)

Balvenie 14 yr. (Caribbean Cask)

Balvenie 21 yr. (Port Wood)

SAZERAC FLIGHT 35

Eagle Rare 10 yr.

Colonel E.H. Taylor (Small Batch)

Sazerac Rye

BLUE RUN FLIGHT 40

Blue Run Reflection

Blue Run High Rye

Blue Run Emerald

GRAHAM'S FLIGHT 50

Graham's Port 20 yr.

Graham's Port 30 yr.

Graham's Port 40 yr.

COCKTAILS

ESPRESSO MARTINI

Our Secret Family Recipe

FRENCH SILK

Vanilla Vodka, White Chocolate Liqueur, Strawberry, Cream

THIN MINT

Bailey's, Mint Liqueur, Chocolate

MIDNIGHT EXPRESS

Whiplash Whiskey, Tia Maria, Kahlua, Espresso

COFFEE DRINKS

IRISH COFFEE

FRENCH COFFEE

ITALIAN COFFEE

SPANISH COFFEE



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Our desserts are large format for 1 to 2 guests.

CHOCOLATE SOUFFLE ^{GF} 23

Please allow 25-30 minutes

Served with Vanilla Gelato & Belgium Chocolate Ganache Sauce

LEMON THYME CRÈME BRULEE ^{GF} 16

Caramelized Sugar & Wild Berries

SIX LAYER CHOCOLATE CAKE 18

Triple Chocolate, Courvoisier Crème Anglaise & Fresh Berries

KEY LIME PIE CHEESECAKE 15

Italian Meringue & Wild Berries

BANANA FOSTERS BREAD PUDDING 21

Brioche Bread, Banana Gelato & Dolce de Leche

SEASONAL SORBET ^{GF} 10

ICE CREAM 10

Chocolate or Vanilla

MARCO PRIME DESSERT BOARD 70

5 to 10 Guests

Six Layer Chocolate Cake, Lemon Thyme Crème Brulee, Key Lime Pie Cheesecake, Banana Fosters Bread Pudding