MarcoPrime

SWEET ENDINGS

DESSERT MENU

MarcoPrime

COGNAC

COURVOISIER VSOP	19
HENNESSY V.S	20
RÉMY MARTIN VSOP	17
RÉMY MARTIN XO	48
DARROZE, DOMAINE DE BELLAIR 1982	1 OZ 40 2 OZ 80
PRUNIER, LA VIEILLE MAISON 1976	1 OZ 75 2 OZ 150
LOUIS XIII	0.5 OZ 160 1 OZ 320 2 OZ 640

GRAPPA

NONINO CHARDONNAY	22
NONINO MERLOT	22
NONINO MOSCATO	22
POLI MERLOT	25
POLI HONEY	25

PORT

FONSECA LBV	15
FONSECA 10 YR.	15
GRAHAM'S PORT 20 YR.	25
GRAHAM'S PORT 30 YR.	38
GRAHAM'S PORT 40 YR.	45

Please Drink Responsibly

MarcoPrime

FLIGHTS - THREE QUARTER OUNCE EACH

WHISTLE PIG FLIGHT 55
WhistlePig 10 yr. (Small Batch)
WhistlePig 12 yr. (Old World)
WhistlePig 15 yr. (Straight Rye)

BALVENIE FLIGHT 40
Balvenie 12 yr. (DoubleWood)
Balvenie 14 yr. (Caribbean Cask)
Balvenie 21 yr. (PortWood)

SAZERAC FLIGHT 35
Eagle Rare 10 yr.
Colonel E.H. Taylor (Small Batch)
Sazerac Rye

BLANTON'S FLIGHT 135
Blanton's
Blanton's Gold
Blanton's Straight From The Barrel

GRAHAM'S FLIGHT 50
Graham's Port 20 yr.
Graham's Port 30 yr.
Graham's Port 40 yr.

COCKTAILS

ESPRESSO MARTINI 18
Our Secret Family Recipe

STONE AND SPICE 18
Georgia Peach & Cinnamon-Infused Svedka Vodka,
Massenez Crème de Pêche, Disaronno Amaretto

THE GILDED PEAR 18
Baked Pear D'USSÉ Cognac, St. Elizabeth Allspice Dram,
Ferrand Dry Curaçao

BOURBON FOUNTAIN 18
Buffalo Trace Bourbon Cream, IBC Root Beer,
Whipped Cream, Maraschino Cherry

FIRESIDE 18
San Matías Cristal, Cocoa, Cinnamon, Toasted Marshmallow

COFFEE DRINKS

IRISH COFFEE 16
FRENCH COFFEE 16
ITALIAN COFFEE 16
SPANISH COFFEE 16

Please Drink Responsibly

MarcoPrime

SWEET ENDINGS

Our desserts are designed for sharing and are generously portioned for 1–2 guests.

CHOCOLATE SOUFFLÉ GF — 23

Please allow 25–30 minutes.

Warm, Airy Belgian Chocolate Soufflé, Served with Vanilla Gelato and Warm Belgian Chocolate Ganache

CHOCOLATE CAKE — 18

Layers of Rich Chocolate Cake, Served with Courvoisier Crème Anglaise and Fresh Berries

THE KEY LIME — 19

Lime Mousse Entremets, Valrhona White Chocolate Shell, Lime Crémeux, Vanilla Sponge, Fresh Herbs & Citrus Gel

BANANAS FOSTER BREAD PUDDING — 21

Warm Brioche Bread Pudding with Caramelized Bananas, Banana Gelato, and Dulce de Leche

BASQUE CHEESECAKE GF — 18

Traditional Basque-Style Cheesecake with Goat Cheese, Pear Compote, and Candied Walnuts

SEASONAL SORBET GF — 10

VANILLA ICE CREAM GF — 10

MARCO PRIME DESSERT BOARD — 70

Serves 5–10 Guests.

A Curated Selection of Chocolate Cake, Basque Cheesecake, Key Lime, and Bananas Foster Bread Pudding