

A SAMPLE 'Finishing Touches' Menu

Desserts ~ February 2023

'Golden Pear'

Tart Crust / Almond & Pistachio Frangipane / Cider-Poached Pear / Frozen Greek Yoghurt / Dehydrated Pear / Gold Leaf ~ **\$11**

'Bananas Foster Cheesecake'

Five-Spice Cheesecake / Ginger Graham Crust / Banana, Rum, Brown Sugar / Hazelnut Florentine ~ **\$16**

'The Hunny Pot'

Coffee Toffee Ice Cream / Café de Olla / 'Honeycomb' / Local Honey ~ **gf/\$12**

'Cherry Cake'

Red Velvet Cake, Cherry Jam, Saffron Buttercream / Port & Cherry Reduction / Whipped Cream / Crystallized Ginger / Maraschino Cherry ~ **\$15**

'Death by S'more'

Chocolate Ancho Pudding / Dulce de Leche/ Bourbon Espresso Marshmallow / Graham Cracker / Hazelnut ~ **\$14**

Coffee & Tea

Coffee Selections:

Irish OR Mexican Coffee	\$12
French Press ~ 12 oz./32 oz.	\$8 /\$15
Café de Olla	\$8
Colombian Drip Coffee	\$3

Tea Selections:

Black Tea: Earl Grey & Vanilla Bean
Herbal Tea: Peppermint, Sour Apple, Sweet & Spicy
Decaf Tea: English Breakfast
Green Tea: Genmaicha

Apelles Morales, Pastry Chef



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<u>Spirits:</u>	<u>2oz.</u>
Fernet-Vallet	8
Del Professore Rosso Vermouth	8
Kubler Absinthe	16
Herradura Tequila	16
Yuu Baal Mexcal	13
Fortaleza Tequila	28

<u>Cognac/Brandy/Port/Sherry:</u>	<u>2oz.</u>
Pierre Ferrand Ambre Cognac	15
Po Di Poli Secca Grappa	15
Niepoort Ruby	6
Barros, Ruby	6
Barros, Reserve Tawny	16
Barros, 20 yr. Tawny	22
Broadbent, Tawny	8
Grand Marnier	16
El Maestro Pedro Ximenez Sherry	12

<u>Scotch</u>	<u>2oz.</u>
Lowlands ~ Lochlea	16
Campbletown ~ Springbank 10 yr.	22
Longrow	20
Highlands ~ Imperial 23 yr.	36
Glencadam 10 Year	18
Speyside ~ GlenAllachie 15 yr.	36
Islay ~ Ardbeg 19 yr.	32
Caol Ila, 10 yr.	18

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