

# PORTS & SWEET WINES

## Graham's 10 Years Old Tawny Port

14

Complex nutty aromas, combined with hints of honey and figs. Rich, mature fruit flavors on the palate beautifully mellowed; with a luscious, long finish.

*Pairing:* Perfect match with Warm Chocolate cake or Red Velvet Cheesecake

## Graham's 20 Years Old Tawny Port

19

Excellent bouquet; with a characteristically nutty and delicious mature fruit; hints of orange peel; exquisitely mellowed by careful ageing. Rich, softly sweet & smooth; perfectly balanced with a long and elegant finish.

*Pairing:* Any of our assorted cheeses, as well as vanilla ice cream.

## Graham's 30 Years Old Tawny Port

35

Magnificent nose, showing an array of dried fruits. Mature and concentrated, with full, honeyed fruit. Gorgeously mellow, with a remarkable, long finish.

*Pairing:* Fabulous accompaniment to warm chocolate cake or enjoyed alone as a dessert.

## Château Les Justices Sauternes, Bordeaux, France '19

15

90% Sémillon, 8% Sauvignon Blanc, 2% Muscadelle. Slightly unusually, this Sauternes is not aged in oak, instead spending 18 months in neutral vessels. There's still a richness characteristic of Sauternes, with pronounced aromas of orange peel, dried apricots, marmalade, and white pepper, followed by a sweet, viscous palate balanced by vibrant acidity.

*Pairing:* Fabulous accompaniment to Spiced Rum Crème Brûlée or enjoyed alone as a dessert.

# DESSERTS

<b>Warm Chocolate Cake</b>	<i>3 Layers Fluffy Chocolate cake, Hint of Coffee, Chocolate Sauce, Powdered Sugar</i>	15
<b>Tropical Key Lime Tiramisu</b>	<i>Graham Cracker Crust, Key Lime Cream, Lady Fingers, Sweet Milk, Passion Fruit</i>	14
<b>Botanical Tea Creme Brûlée</b>	<i>Moroccan Mint Tea Infused Custard, Fresh Whipped Cream, Lime Shortbread</i>	12
<b>Basil Blueberry Cheesecake</b>	<i>Layered Basil Cake, Hint of Elder Flower, Blueberry Mousse. Lemon Curd</i>	14
<b>Spumoni Baked Alaska</b>	<i>Chocolate-Hazelnut Cake, Vanilla, Cherry, and Pistachio Ice Creams, Meringue</i>	14
<b>Amaretto Almond Cake (GF)</b>	<i>Almond Brittle, Raspberry sauce, Fresh cream &amp; Berries</i>	14

# AFTER DINNER COCKTAILS

<b>Espresso Martini</b>	<i>Espresso infused vodka, Reformation Coffee liqueur with a splash of simple &amp; cream.</i>	14
<b>Franco Key Lime Martini</b>	<i>Vodka, Licor 43, key lime, demerara, &amp; cream w/ lime zest &amp; graham cracker rim</i>	14