

# SWEET & SINFUL

<b>Chocolate Sabotage</b>	<b>30</b>
Chocolate and Vanilla Beignets, Gianduja Mousse, Molten Chocolate Cake, Chocolate and Peanut Butter Truffle Pops, served with Crème Anglaise, Chocolate Glaze, Passion Fruit Marshmallows, Raspberry Coulis, Chocolate Flakes	
<b>Rum Tres Leches</b>	<b>13</b>
Rum Sponge Cake, Cinnamon Meringue, Fresh Berries	
<b>Coconut Flan</b>	<b>13</b>
Grated Coconut, Pecan Tuile	
<b>Black Cherry Cheesecake</b>	<b>14</b>
Chocolate Glacé, Passion Fruit Gelée	
<b>Key Biscayne Pie</b>	<b>13</b>
Graham Cracker Crumbs, Key Lime Custard, Candied Lime	
<b>Warm Café Con Leche</b>	<b>13</b>
White Chocolate, Cuban Coffee, Cookies and Cream Ice Cream	
<b>White Chocolate Mousse</b>	<b>14</b>
Port and Raspberry Reduction, Toasted Macadamia Nuts	

## DIGESTIFS

<b>Dessert Wines</b>			
Osborne, Fino, Sherry, Spain			10
Tokaji Aszu "5 Puttonyos" Disznoko Estate, Hungary			15
Robert Mondavi Moscato d'Oro, Napa Valley			10
<b>Port</b>			
Ruby, Ramos Pinto, Portugal			10
10 Year Tawny, Quinta do Noval, Portugal			12
20 Year Tawny, Quinta do Noval, Portugal			20
Fonseca Port, "unfiltered" Late Bottled Vintage 2009			16
<b>Amaro and Grappa</b>			
Grappa Amarone		Fernet Branca	10
Riserva of Bonollo	15	Lucano Amaro	15
Amaro of Bonollo	14	Amaro Montenegro	12
Foro Amaro	12		
<b>Cognacs</b>			
Courvoisier VSOP	17	Hennessy VS	15
Remy Martin VSOP	15	Louis XIII 1oz	200
Remy Martin XO	62		
<b>Java</b>			
Café Americano	3	Cappuccino	6
Café con Leche	6	Espresso	4