



MISE EN PLACE

For the Adventurous in Palate & Spirit.

DESSERT MENU

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DESSERT & FORTIFIED WINES

BIN #		PRICE
732.2	CHÂTEAU LARIBOTTE, SÉMILLON, <i>SAUVIGNON BLANC, MUSCADELLE,</i> SAUTERNES, BORDEAUX 2013	8
151.0	MICHELE CHIARLO, MOSCATO, PIEDMONT, ITALY 2013	6
150.0	BODEGAS RIBAS, SIONETA, <i>MOSCATEL, MALLORCA,</i> BALEARIC ISLANDS, SPAIN 2016	8
153.0	HEINZ EIFEL, SILVANER, BEERENAU SLESE, RHEINHESSEN, GERMANY 2015	8
155.0	DONNAFUGATA, BEN RYE, SICILY, ITALY NV	19
855.0	FAR NIENTE, DOLCE, <i>SÉMILLON, SAUVIGNON BLANC,</i> NAPA VALLEY 2009	18
729.4	BROADBENT, 10 YEAR, MALMSEY, MADEIRA, PORTUGAL NV	13
730.2	MERRYVALE, LA ANTIGUA, <i>MUSCAT DE FRONTIGNAN,</i> NAPA VALLEY, CALIFORNIA NV	15

PORT

GRAHAM'S 10YR TAWNY	11
GRAHAM'S 20YR TAWNY	14
GRAHAM'S 30YR TAWNY	29
GRAHAM'S 40YR TAWNY	45
GRAHAM'S CENTURY TASTING FLIGHT	60
CROFT TAWNY RESERVE	10
TAYLOR FLADGATE LBV	11

SHERRY

SACRISTA AB MANZANILLA	13
ORLEANS BORBON MANZANILLA	9
BODEGAS YUSTE PEDRO XIMÉNEZ	11
ALVEAR AMONTILLADO	19
EL MAESTRO SIERRA AMONTILLADO	21
VALDESPINO SOLERA 1842	14
LUSTAU AMONTILLADO	15
LUSTAU OLOROSO	19

Please note, vintages and availability of wines are subject to change.

DESSERTS

9.33

CHOCOLATE PECAN TOFFEE MOUSSE
CRÈME ANGLAISE, TOFFEE SAUCE

MILK CHOCOLATE MALT
CARAMELIZED COCOA NIB BOMBE
BROWN BUTTER HAZELNUT STREUSEL,
ROASTED BANANA CARAMEL ICE CREAM,
CHOCOLATE RUM SAUCE

PROFITEROLE
KAWAH ESPRESSO ICE CREAM,
MAPLE HORCHATA ANGLAISE, PUFFED RICE

WARM OLIVE OIL PISTACHIO POLENTA CAKE
BLACKBERRY BASIL JAM,
PISTACHIO BUTTER CREME ANGLAISE,
OLIVE OIL SEA SALT ICE CREAM

NUTELLA BANANA BREAD PUDDING
COCONUT MARCONA ALMOND ICE CREAM,
TOFFEE SAUCE

FLOURLESS CHOCOLATE MATCHA CAKE
PASSIONFRUIT SAUCE,
CHANTILLY, CANDIED GINGER

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE
STAR ANISE PEAR STRAWBERRY SOUP,
BROWN SUGAR CINNAMON
SHORTBREAD COOKIES

LEMON GOAT CHEESECAKE
GRANOLA, CHANTILLY,
STRAWBERRY RHUBARB CONFITURE

HOMEMADE ICE CREAM & SORBET
COMPOSED DAILY

FROM PASTRY CHEF
PAUL BOUCHER

COFFEE

WE ARE PROUD TO SERVE
KAHWA COFFEE,
ROASTED LOCALLY IN TAMPA BAY.

MISTRAL MEDIUM DARK ROAST

FULL BODY WITH A DEEP NOTES OF CHOCOLATE

ZONDA DARK ROAST *DECAFFEINATED*

RICH FLAVOR WITH STRONG AROMA, FULL BODY,
THE TRUE TASTE OF COFFEE WITHOUT THE
ACIDITY OR THE CAFFEINE

FRENCH PRESS POT

FOR 2 7
FOR 4 13

ESPRESSO

SHOT *SINGLE* 3
DOUBLE 4
AMERICANO 4
CAPPUCCINO 4
LATTE 4
MISE CUBANO 4
*SINGLE ESPRESSO WITH
DEMERARA SUGAR*
CAFE MISE 4
*SINGLE ESPRESSO
WITH CHANTILLY*
EXTRA SHOT 2
COLD BREW
ICED COFFEE 5



TEA

WE PROUDLY SERVE TAMPA'S OWN
TEBELLA TEAS

5 PER POT

*MAKE IT A LATTE OR A SHAKEN ICED TEA LEMONADE
FOR AN ADDITIONAL \$1*

KEY LIME GINGER

FRESH AND BOLD GREEN ROOIBOS BLEND

MOONSHINE DARJEELING

FIRST FLUSH DARJEELING WITH RICH
FLORAL BOUQUET OF HONEYSUCKLE

EARL GREY LAVENDER

INFUSED WITH LAVENDER AND JASMINE

COCONUT POUCHONG

TAIWANESE POUCHONG BLEND WITH
CREAMY COCONUT AND DRIED PINEAPPLE

FLORIDA ORANGE BLOSSOM

GREEN TEA BLEND WITH ORANGE FLOWER,
TANGERINE, AND HINTS OF LIME

GREEN MATCHA

A JAPANESE TEA THAT HAS BEEN GROUND INTO
POWDER FORM WITH A MORTAR AND PESTLE.
HIGH IN ANTIOXIDANTS AND CAFFEINE

STRAWBERRY ROSE

A DELICATE HERBAL BLEND WITH A PROMINENT
STRAWBERRY FLAVOR. COMBINATION OF
STRAWBERRIES, ROSE PETALS,
ELDERBERRIES, CITRUS, AND CHERRIES



CHEESE**DIGESTIF****SELECT THREE 18.33 / FIVE 22.33**

*WITH FOCACCLA CROSTINI,
QUINCE PASTE, MARCONA ALMONDS,
WILDFLOWER HONEYCOMB*

COW

- BEEHIVE BARELY BUZZED**, USA -
COFFEE-RUBBED
- COMTÉ**, FRANCE - UNPASTEURIZED, CREAMY,
NUTTY
- GRAFTON SMOKED CHILI CHEDDAR**, USA -
SMOKE, HEAT, AGED 60-DAYS
- GRANA PADANO**, ITALY - AGED 9-MONTHS
- MAHON**, SPAIN - FIRM, TANGY
- POINT REYES**, USA - MEDIUM CREAMY BLUE,
SWEET
- SWEET GRASS DAIRY GREEN HILL**, GA, USA -
DOUBLE CREAM CAMEMBERT, BUTTER FINISH
- SWEET GRASS DAIRY GEORGIA GOUDA**, USA - FIRM,
SWEET, NUTTY
- SWEET GRASS DAIRY THOMASVILLE TOMME**,
USA - RAW GRASS, TANGY

SHEEP

- ARTZAI GAZTA IDIAZABAL**, SPAIN -
UNPASTEURIZED, HARD, SMOKEY, RICH
- LAMB CHOPPER**, HOLLAND - SMOOTH,
BUTTERY
- MOLITERNO AL TARTUFO**, ITALY - TRUFFLE

GOAT

- BIJOU**, USA - SOFT, FRESH, SWEET,
AGED 1-WEEK
- BÛCHERON**, FRANCE - SEMI FIRM,
AGED 10 WEEKS
- SMOKIN GOAT CHEESE**, SEMI-SOFT SMOKED, SPAIN,
AGED 60 DAYS

AMARO

- NONINO** 16
- AVERNA** 13
- CYNAR 70** 14
- FERNET BRANCA** 11
- NARDINI** 10
- ZUCCA** 14

BRANDY

- CHATEAU DU TARIQUET VSOP** 15
- COURVOISIER NAPOLEON** 29
- COURVOISIER VSOP** 17
- DELAMAIN PALE & DRY** 24
- GERMAIN-ROBIN HEIRLOOM APPLE** 18
- GERMAIN-ROBIN SELECT BARREL XO** 31
- LUSTAU JEREZ** 22
- MAISON SURRENE XO** 24
- MARTELL VSOP** 18
- MARTELL XO** 30 / 50
- OSOCALIS** 15
- REMY MARTIN 1738** 18
- REMY MARTIN VSOP** 24
- REMY MARTIN LOUIS XIII** 120 / 210
- REMY MARTIN XO** 45
- LAIRD'S APPLEJACK** 12
- HENNESSY VS** 12

CORDIALS

- B & B** 16
- BAILEY'S** 11
- BENEDICTINE** 16
- CHARTREUSE GREEN** 17
- CHARTREUSE YELLOW** 15
- COINTREAU** 13
- DRAMBUIE** 14
- FRANGELICO** 10
- GRAND MARNIER** 14
- KAHLUA** 13
- ROMANA SAMBUCA BLACK** 13
- ROMANA SAMBUCA WHITE** 14
- TIPPLER'S** 15
- DISARONNO** 10

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