DESSERT MENU

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<td>7</td>
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DESSERT & FORTIFIED WINES

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

SHERRY

<table>
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<td>SACRISTA AB MANZANILLA</td>
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<td>ORLEANS BORBON MANZANILLA</td>
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<td>BODEGAS YUSTE PEDRO XIMÉNEZ</td>
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<tr>
<td>ALVEAR AMONTILLADO</td>
<td>19</td>
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<td>EL MAESTRO SIERRA AMONTILLADO</td>
<td>21</td>
</tr>
<tr>
<td>VALDESPINO SOLERA 1842</td>
<td>14</td>
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<tr>
<td>LUSTAU AMONTILLADO</td>
<td>15</td>
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<tr>
<td>LUSTAU Oloroso</td>
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Please note, vintages and availability of wines are subject to change.

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

SELECT THREE 18.33 / FIVE 22.33

WITH FOCACCIA 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

DIGESTIF

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
DELMAM PALE & DRY 24
GERMAIN-KOBIN HEIRLOOM APPLE 18
GERMAIN-KOBIN 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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