



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	14
151.0	MICHELE CHIARLO, MOSCATO, PIEDMONT, ITALY 2013	9
150.0	BODEGAS RIBAS, SIONETA, <i>MOSCATEL, MALLORCA,</i> BALEARIC ISLANDS, SPAIN 2016	14
153.0	HEINZ EIFEL, SILVANER, BEERENAU SLESE, RHEINHESSEN, GERMANY 2015	11
155.0	DONNAFUGATA, BEN RYE, SICILY, ITALY NV	17
855.0	FAR NIENTE, DOLCE, <i>SÉMILLON, SAUVIGNON BLANC,</i> NAPA VALLEY 2009	28
729.4	BROADBENT, 10 YEAR, MALMSEY, MADEIRA, PORTUGAL NV	13
729.5	CHATEAU PAJZOS, 5 PUTTONYOS ASZÚ, <i>FURMINT, HARSLEVELU, MUSCAT,</i> TOKAJI, HUNGARY 2006	19
730.2	MERRYVALE, LA ANTIGUA, <i>MUSCAT DE FRONTIGNAN,</i> NAPA VALLEY, CALIFORNIA NV	16

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 OROSO	19

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

DESSERTS

9.32

CHOCOLATE PECAN TOFFEE MOUSSE
CRÈME ANGLAISE, TOFFEE SAUCE

WHITE CHOCOLATE-ORANGE CHEESECAKE
MORELLO CHERRY JAM, ORANGE SUPREMES, ROASTED WHITE CHOCOLATE

PASSION FRUIT PANNA COTTA
CAMELIZED PINEAPPLE,
SHORTBREAD COOKIE CRUMBLE

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

PEANUT BUTTER BANANA S'MORES
PEANUT BUTTER GANACHE,
PEANUT GRAHAM CRACKER CRUNCH,
CRÈME ANGLAISE, TOASTED MARSHMALLOW

WHITE CHOCOLATE ALMOND CAKE
APRICOT MARMALADE, CHANTILLY,
BROWN BUTTER HAZELNUT TUILE

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

BANANA FOSTERS BREAD PUDDING
BRULEED BANANAS, ROASTED CASHEW
ICE-CREAM, RUM CARAMEL

HOMEMADE ICE CREAM & SORBET
COMPOSED DAILY

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 <i>SINGLE</i>	3
<i>DOUBLE</i>	4
AMERICANO	4
CAPPUCCINO	4
LATTE	4
MISE CUBANO	4
<i>SINGLE ESPRESSO WITH DEMERARA SUGAR</i>	
CAFE MISE	4
<i>SINGLE ESPRESSO WITH CHANTILLY</i>	
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 18.32 / FIVE 22.32

*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 CEMEMBERT, BUTTER FINISH
- SWEET GRASS DAIRY HEAT**, USA - SEMI-FIRM
PEPPERJACK WITH MILD SPICE, PASILLA,
ANCHO, CHIPOTLE, PAPRIKA, AGED 60-DAYS
- 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

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
- 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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