



MISE EN PLACE

For the Adventurous in Palate & Spirit.

DESSERT MENU

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DESSERT & FORTIFIED WINES

BIN #		PRICE
732.2	RAYNE VIGNEAU, SÉMILLON, <i>SAUVIGNON BLANC, MUSCADELLE,</i> SAUTERNES, BORDEAUX 2013	15
151.0	MICHELE CHIARLO, MOSCATO, PIEDMONT, ITALY 2013	9
152.0	MONSANTO, LA CHIMERA, <i>MALVASIA, TREBBLANO, CHIANTI</i> CLASSICO, TUSCANY 1993	38
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, ZIBIBBO, SICILY, ITALY NV	17
855.0	NICKEL & NICKEL, LIQUID GOLD, <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 OLOROSO	19

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

DESSERTS

9.30
CHOCOLATE PECAN TOFFEE MOUSSE CRÈME ANGLAISE, TOFFEE SAUCE
YUZU MASCARPONE CHEESECAKE GINGERSNAP CRUST, SESAME ALMOND TUILE, BLUEBERRY GINGER COMPOTE
GERMAN CHOCOLATE CAKE PANNA COTTA COCONUT PANNA COTTA, CHOCOLATE CAKE, WHISKEY CARAMEL SAUCE, COCONUT PECAN COCOA NIB TUILE
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
CHOCOLATE NAPOLEON MACADAMIA NUT PHYLLO, DARK CHOCOLATE RUM MOUSSE, COCONUT MANGO ANGLAISE
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 *SINGLE* 3
DOUBLE 4
AMERICANO 4
CAPPUCCINO 4
LATTE 4
EXTRA SHOT 2



TEA

WE PROUDLY SERVE TAMPA'S OWN
TEBELLA TEAS.

5 PER POT

KEY LIME GINGER

FRESH AND BOLD GREEN ROOIBOS BLEND

GOLDEN MONKEY

MEDIUM BODIED WITH HINTS OF SEMI-SWEET
CHOCOLATE

EARL GREY LAVENDER

INFUSED WITH LAVENDER AND JASMINE

PINEAPPLE GINGER MATCHA

A SWEET, TROPICAL GREEN TEA BLEND
WITH A STRONG, BITING FINISH

MATÉ BRIO

HIGH CAFFEINE WITH WARM, FRUITY FLAVOR

LOVE POTION #9

BLACK TEA WITH REAL PIECES OF
TOFFEE-COATED COCONUT

TROPICAL BREEZE

A REFRESHING COMBINATION OF GREEN TEA,
PINEAPPLE, MANGO, AND PAPAYA



CHEESE

SELECT THREE 18.30 / FIVE 22.30

*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
- SONOMA DRY JACK**, USA - FIRM, PALE YELLOW,
NUTTY
- SWEET GRASS DAIRY GREEN HILL**, GA, USA -
DOUBLE CREAM CEMEMBERT, BUTTER FINISH
- SWEET GRASS DAIRY ASHER BLUE**, USA -
CREAMY, CRUMBLY BLUE, SLIGHTLY
PUNGENT
- SWEET GRASS DAIRY GRIFFIN**, USA -
GRASS-FED, MALTY, SEMI-FIRM, AGED 60-DAYS
- 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
- MELETTI** 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

- CATHEAD HOODOO CHICORY** 14
- 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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