



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, PIEDMONTE, ITALY 2013	9
152.0	MONSANTO, LA CHIMERA, <i>CHLANTI CLASSICO,</i> TUSCANY 1993	38
153.0	NXNW, BENCHES VINEYARD, RIESLING, COLUMBIA VALLEY, WA 2012	10
156.0	DISCOVERY, ICE WINE, <i>GEWURZTRAMINER,</i> NZ 2014	8
729.4	MONSANTO, VINSANTO, <i>WHITE MALVASIA, TREBBLANO,</i> CHIANTI, TUSCANY 1993	24
855.0	NICKEL & NICKEL, LIQUID GOLD, <i>SÉMILLON, SAUVIGNON BLANC,</i> NAPA VALLEY 2009	28
729.4	BROADBENT, 10 YEAR, MALMSEY, MADEIRA, PORTUGAL NV	16
729.5	CHATEAU PAJZOS, 5 PUTTONYOS ASZU, <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	60
CROFT TAWNY RESERVE	10
TAYLOR FLADGATE LBV	11

SHERRY

BODEGAS YUSTE PEDRO XIMÉNEZ	11
ALVEAR AMONTILLADO	19
EL MAESTRO SIERRA AMONTILLADO	21
VALDESPINO SOLERA 1842	14
LUSTAU AMONTILLADO	15
LUSTAU OROSO	19

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

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

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

FLORIDA ORANGE BLOSSOM

ORGANIC FAIR-TRADE GREEN TEA
WITH JASMINE AND ROSE

THUNDERBOLT DARJEELING

DARK, BOLD, FULL-BODIED BLACK TEA

EARL GREY LAVENDER

INFUSED WITH LAVENDER AND JASMINE

PINEAPPLE GINGER MATCHA

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

COCONUT POUCHONG

A BRIGHT, SOPHISTICATED TAKE ON THE
PAIRING OF COCONUT AND OOLONG

CARROT CAKE RED ROOIBOS

CAFFEINE FREE BLEND OF CINNAMON,
CANDIED GINGER, WHITE CHOCOLATE

*ASK ABOUT OUR
SEASONAL TEA OF THE MOMENT!*



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
- GEORGIA GOUDA**, USA - RAW, SOFT, CREAMY,
TANGY, SMOOTH, AGED 60-DAYS
- 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
- REYPENAER**, HOLLAND - INTENSE, CREAMY,
AGED 1-YEAR
- STILTON**, UK - CRUMBLY BLUE, POTENT
- SWEET GRASS DAIRY CAMEMBERT**, USA -
DOUBLE CREAM, BUTTER FINISH
- SWEET 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
- MOLITERNO AL VINO**, ITALY - SHARP,
AMARONE

GOAT

- BIJOU**, USA - SOFT, FRESH, SWEET, AGED 1-WEEK

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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