



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, TREBBIANO, 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 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 FLIGHT | 60 |
| CROFT TAWNY RESERVE | 10 |
| TAYLOR FLADGATE LBV | 11 |

SHERRY

| | |
|--------------------------------------|----|
| 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

9.30

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

FLORIDA ORANGE BLOSSOM

ORGANIC FAIR-TRADE GREEN TEA
WITH JASMINE AND ROSE

MOONSHINE DARJEELING

LIGHT, TENDER BLACK TEA

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

MANGO MELANGE

HERBAL, EXOTIC FRUIT BLEND



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
- REYPENAER**, HOLLAND - INTENSE, CREAMY,
AGED 1-YEAR
- SWEET GRASS DAIRY CAMEMBERT**, USA -
DOUBLE CREAM, BUTTER FINISH
- THOMASVILLE TOMME**, USA - RAW GRASS,
TANGY
- SONOMA DRY JACK**, USA - FIRM, PALE, NUTTY

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
- 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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