

DESSERT

TOWER OF WARM BEIGNETS & DIPPING CUSTARDS 26

The Macallan 12yr Butterscotch Pudding
Crème Brûlée with Fresh Raspberries
Milk Chocolate Pot De Crème

MICHAEL MINA'S BANANA TARTE TATIN 18

Flaky Puff Pastry
Preserved Citrus Caramel
Macadamia Nut Ice Cream

BASQUE BRULÉED CHEESECAKE 16

Roasted Granny Smith Apples, Sesame Tuile

BOURBON STEAK BLACK & WHITE BITES 16

Harlequin Cookies, Buttermilk Semifreddo
Dark Chocolate & Vanilla Fondant

CENTRAL PARK SOUTH SHAVED ICE 16

Stonefruit Granita, Coconut Espuma
Cherry Blossom

BOURBON FLAMBÉED VALRHONA CHOCOLATE FONDUE

22 PER PERSON, minimum 2 guests

Candy Bar Bonbons
Cookie Dough, Peanut Butter Ganache
Coconut Almond Crumble

Market Fruit of the Season
"Harry's Berries" Fresh Strawberries
Longford Vanilla Bean Ice Cream

Petit Pastries
Red Velvet Bundt, Cinnamon Spiced Churros
Vanilla Bean Cheesecake

AFTER DINNER BEVERAGES

BOURBON

2 oz

Angel's Envy	24
Blanton's	45
Old Forester 1920 Prohibition Style	20
Weller Special Reserve	38

SCOTCH

1 oz | 2 oz

Balvenie 50	4,500 9,000
Dalmore 25 yr	170 340
The Macallan Time:Space Mastery	200 400
The Macallan Edition 1	325 650
The Macallan 25 yr	475 950

COGNAC

Hennessy Paradis	100 200
Hennessy Richard	250 500
Hennessy XO	90 180
Remy Martin Louis XIII	230 560
Remy Martin VSOP	25 50

DESSERT WINE

Boal, D'Oliveiras, Madeira, Portugal 1982	82
Furmint, Royal Tokaji Wine Co. <i>Mina Cuvee</i> , Tokaji, Hungary 2019	24
Rielsing, Weis Winzer Select A, Finger Lakes, New York 2021	14
Semillon-Sauvignon Blanc, Chateau D'Yquem, Sauternes, Bordeaux 2019	95
Terrantez, D'Oliveiras, Madiera, Portugal 1977	135
Touriga Nacional, Ramos Pinto 30 Year Tawny Port, Douro, Portugal N/V	39