



### Tequila

Casamigos Blanco	\$18
Casamigos Añejo	\$22
Don Julio Blanco	\$18
Don Julio 1942	\$44
Cincoro Blanco	\$20
Cincoro Reposado	\$30
Cincoro Añejo	\$40
Allaire Aged Silver	\$38

### Cognacs

Remy Martin V.S.O.P	\$24
Hennesy	\$22
Hennesy XO	\$65
Courvoisier V.S	\$24
Courvoisier V.S.O.P	\$65
Remy Martin Louis XIII 1/2 oz.	\$80

### Ports

Graham's 10 years Tawny	\$18
Graham's 20 years Tawny	\$22
Graham's 30 years Tawny	\$36
Graham's 40 years Tawny	\$48
Sandeman LBV 2010	\$18
Dow's Vintage 2010	\$18

### Dessert Wines

Chateau Rieussec, Sauternes 2010	\$20
----------------------------------	------

### Glass

### DOLCI

<b>Gianni's Tiramisu</b>	<b>\$16 (GF)</b>
Layered Espresso Soaked Lady Fingers, Mascarpone Mousse Topped with Dark Chocolate Shavings	
<b>Pavlova with Lychees &amp; Fresh Berries</b>	<b>\$18 (GF)</b>
Meringue Dome with Raspberry Sorbet & Vanilla Cream	
<b>Chocolate &amp; Bergamote</b>	<b>\$18 (GF)</b>
Crunchy sables chocolate cremeux bergamote Valrhona dark chocolate mousse	
<b>Vanilla Profiterolles</b>	<b>\$24</b>
Pastry choux with vanilla gelato. Served with 24k Golden Nutella sauce	
<b>Rum Baba</b>	<b>\$16</b>
Brioche dough soaked in rum, with mango sorbet & exotic juice	
<b>Assortment of Ice Cream or Sorbet</b>	<b>\$10</b>
Choice of Raspberry, Lemon or Mixed (Two Scoops)	

