



Sexy, Comfortable, Delicious
Downtown Orlando

AND NOW FOR YOUR AFTER-DINNER THOUGHTS!
ALL DESSERTS AND CORDIAL CONSIDERATION PAIRINGS
ARE PRICED A LA CARTE...

Desserts \$9

PINEAPPLE CARPACCIO W/ MANGO COULIS (VEG) (GF)

Wine Pairing: 3oz Antonico Prosecco, ITA *\$6

TIRAMISU(V)

Wine Pairing: 1.5oz Grandeza (Orange/Agave Liqueur), CA *\$8

KAHLUA CHOCOLATE MOUSSE (V) (GF)

Wine Pairing: 3oz Ca' Montebello Sangue Di Guida, ITA *\$6

KEY LIME PIE (V) *\$9

Wine Pairing: 3oz Ca' Montebello Moscato, ITA *\$6

CHOCOLATE THUNDER CAKE (V)

3 LAYERED CHOCOLATE CAKE W/ DEMI CHOCOLATE GANACHE

Wine Pairing: 3oz Edmeades Zinfandel, CA *\$7

CARAMEL SEA SALT CHEESECAKE (V)

Wine Pairing: 3oz Fulkerson Riesling, NY *\$6

DOW'S TAWNY PORT 2oz (VEG) (V) (GF) *\$6**

(Yes... a port pairing dessert option)

Wine Pairing: 1.5oz Dow's 10 Year Tawny, PRT *\$10

WE ARE HAPPY TO PRESENT OUR FULL LIST OF AFTER DINNER
CORDIALS, COGNACS, AND TASTY BEVERAGE SELECTIONS, THANK YOU!