



• DESSERTS •

WITH CHEF AND SOMMELIER SUGGESTED WINE PAIRINGS

BANANAS FOSTER - TABLESIDE FOR TWO

homemade vanilla ice cream 28

A. Kracher "Beernauslese Cuvée" '17 15/glass

EMERIL'S BANANA CREAM PIE

caramel sauce, chocolate shavings and whipped cream 14

Château Sigalas Rabaud, Sauternes '09 19/glass

PECAN PIE

oatmeal shortbread crust,

homemade vanilla ice cream and caramel sauce 13

Ben Ryé, Donnafugata, Passito di Pantelleria '17 15/glass

CHOCOLATE HAZELNUT MOUSSE CAKE

toasted hazelnuts and chocolate sauce 13

Quinta da Romaneira "LBV" Vintage Porto '12 14/glass

A SELECTION OF HOMEMADE SORBETS 11

FRENCH PRESS COFFEE SERVICE

French Truck coffee, Emeril's Blend

Sm. 7 / Lg. 14



• DESSERT WINE •

A. KRACHER "BEERENAUSSLESE CUVÉE" (Burgenland, Austria) '17	14
PASSITO DI PANTELLERIA, BEN RYÉ, DONNAFUGATA (Passito di Pantelleria, Italy) '17	15
SAUTERNES, CHÂTEAU SIGALAS RABAUD (Sauternes, France) '09	19
ICE WINE, INNISKILLIN CABERNET FRANC (Niagara Peninsula, Canada) '17	35
TOKAJI ASZÚ, OREMUS "5 PUTTONYOS" (Tokaji, Hungary) '08	25
ESSENCIA, ROYAL TOKAJI (Tokaji, Hungary) '99	95
 MADEIRAS	
RARE WINE COMPANY CO. HISTORIC SERIES "BOSTON BUAL"	15
COSSART "SERIAL" '54	95
COSSART "TERRANTEZ" '77	70
 PORTS	
RUBY PORTO, GRAHAM'S	10
VINTAGE PORTO, BROADBENT '11	18
VINTAGE PORTO, QUINTA DA ROMENEIRA "LBV" '12	14
VINTAGE PORTO, KOPKE '85	35
TAWNY PORTO, KOPKE 20 YEARS OLD	20