

# DESSERT

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## **SMOKED S'MORES** 16

CHOCOLATE PRALINE MOUSSE, TOASTED MARSHMALLOW ICE CREAM, HAZELNUT STREUSEL

*PAIR WITH: FONSECA 20YR TAWNY PORT*

## **APPLES AND OATS** 14

APPLE CIDER CRÉMEUX, CRÈME DE SEL MOUSSE, TOASTED OATS

*PAIR WITH: EDEN ICE CIDER, VERMONT 2013*

## **BOURBON CHOCOLATE BAR** 14

BROWNIE, CARAMELIA MOUSSE, PEANUT BUTTER

*PAIR WITH: RARE WINE CO. "NEW YORK" MALMSEY MADEIRA*

## **KEY LIME "PIE"** 12

KEY LIME PANNA COTTA, GRAHAM STREUSEL, TROPICAL SORBET

*PAIR WITH: CHÂTEAU GUIRAUD, SAUTERNES, FRANCE 2005*

## **ARTISANAL CHEESE** 18

DAILY SELECTION OF CHEESE, SEASONAL JAM & ACCOMPANIMENTS

*PAIR WITH: GRAHAM'S LBV PORT 2011*

## **BLOOD ORANGE PANNA COTTA** 12

VANILLA MERINGUE, WHIPPED CRÉMEUX. CITRUS

*PAIR WITH: CALADROY, MUSCAT-DE-RIVESALTS, FRANCE 2014*

## **CHEF'S SEASONAL ICE CREAMS & SORBETS** 12

## **NO ROOM FOR DESSERT? TRY OUR COOKIE BAG!** 8

MICHAEL MINA'S CHOCOLATE CHIP WALNUT COOKIES



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