

ENVOY *Dessert*

Indulgent Confections

CRÈME BRULÉE' | \$8
classic vanilla crème brûlée

FLOURLESS CHOCOLATE CAKE | \$9
topped with raspberry sauce, fresh raspberries & fresh whipped cream

WILD BERRY SORBET | \$6
with mixed berries & fresh whipped cream

CHEESECAKE | \$8
classic cheesecake with whipped cream & caramel sauce

Cocktails

BRANDY ALEXANDER | \$11
creamy vanilla ice cream, korbelt brandy & crème de cacao sprinkled with nutmeg

GRASSHOPPER | \$11
creamy vanilla ice cream, crème de menthe & crème de cacao drizzled with crème de menthe

CHARLESTON | \$12
van gogh chocolate vodka, godiva chocolate liqueur, crème de cacao and half & half served in a chocolate syrup swirled glass rimmed with chocolate grounds

KEY LIME PIE | \$11
vanilla vodka, cointreau, half & half and lime juice in a glass rimmed with graham cracker crust & garnished with a lime

Liqueurs

GRAND MARNIER | \$8

BAILEYS IRISH CREAM | \$7

KAHLUA | \$7

B&B | \$8

DISARONNA | \$7

FRANGELICO | \$7

RUMCHATA | \$9

AMARETTO | \$6

DRAMBUIE | \$8

COURVOISIER | \$10

Wine

TAWNY PORTO CRUZ | \$11

COASTAL RIDGE MOSCATO | \$8



EXECUTIVE CHEF, MATTHEW HANKINS | EXECUTIVE SOUS CHEF, JUAN VALLEJO-MARTINEZ
private dining available | eighteen percent gratuity added to groups of eight or more