

# THE GRILL

## DESSERTS

### Chocolate Petite Gateau

*chai cake, grapefruit curd, cardamom tuile*

10

### Cheesecake

*cranberry gel, walnut streusel, pear sorbet*

10

### Hazelnut Semifreddo

*blackberry rosemary coulis, smoked caramel, hazelnut lace*

10

### Creme Brûlée

*fig compote*

10

### Pine Nut Tart

*brown butter, lemon mascarpone mousse*

10

### Selection of Gelato or Sorbet

*seasonal fruit, shortbread*

10

### Selection of Artisanal Cheese

*three cheese selections, house pairings, spiced nuts*

16

Terence Feury  
Executive Chef

DES-10/18/17

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## AFTER DINNER SELECTIONS

### Bourbon

Basil Hayden's	19
Knobb Creek	17
Woodford's Reserve	17
Booker's	25
Bulleit	17
Jefferson's Ocean Cask	27
EH Taylor Jr.	17
Redemption	15
Redemption High Rye	15
Maker's 46	18

### Scotch

Glenmorangie 10 yr.	17
The Glenlivet 12 yr.	19
The Glenlivet 18 yr.	38
The Macallan 12 yr.	19
The Macallan 15 yr.	27
The Macallan 18yr.	38
The Balvenie 12 yr.	19
Glenfiddich 12 yr.	17
Laphroaig 10 yr.	19
Lagavulin 16 yr.	21
Ardbeg Uigeadail	25
Johnnie Walker Black	19
Johnnie Walker Blue	43

### Japanese Whisky

Yamazaki 12 yr.	27
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### Rye

Rittenhouse	17
Bulleit	17
Redemption	15

### Irish Whiskey

Sexton	15
Slane	17
Jameson 18 yr.	30
Redbreast 12 yr.	20
Knappogue Castle	17

### Cognac & Brandy

Hennessy VS	17
Remy Martin VSOP	21
Grand Marnier 100 yr.	36
Delamain Pale and Dry	27
Hennessy VSOP	25
Remy Martin XO	38

### Port

Graham's 10 yr.	16
Graham's 20 yr.	19
Graham's 30 yr.	27
Graham's 40 yr.	32
Tellu's Porto Lagrima	15
Ferreira Ruby	14