

# DECANTER

AT ST. REGIS

## DESSERTS

15

### CHEESE CAKE

PINEAPPLE FUJI CHUTNEY, CARAMEL SAUCE

### PISTACHE

PISTACHIO BAVARIAN CREAM WITH TAHITIAN VANILLA  
ICE CREAM, PORT WINE LOCAL MIXED BERRY SAUCE

### SOFT CHOCOLATE

CHOCOLATE SOIL, RASPBERRY SORBET,  
CHOCOLATE OIL SAUCE

### ORANGE PANNA COTTA

CITRUS FRUIT SALAD, ORANGE GELÉE

### TARTA DE SANTIAGO

TRADITIONAL SPANISH ALMOND TART  
FRESH STRAWBERRY MINT SALAD  
WITH VANILLA ICE CREAM

### ICE CREAM AND SORBETS

DAILY SELECTION OF ICE CREAMS & SORBETS

## CHEESE PLATE

PICK 1 FOR \$8

PICK 2 FOR \$12

PICK 3 FOR \$15

ALPINE GRAND CRU RESERVE

BUTTERMILK BLUE

MEZZALUNA FONTINA

RED SPRUCE 4 YEAR CHEDDAR

VINTAGE VAN GOGH GOUDA

FRENCH BRIE

## BARISTA SELECTIONS

FRESHLY BREWED COFFEE 6

CAPPUCCINO 7

CAFÉ LATTE 7

ESPRESSO / DOUBLE ESPRESSO 6/10

SELECTION OF FINE TEAS

& HERBAL INFUSIONS 6

## COGNAC

### ONE CENTURY IN BOTTLE

EACH DECANTER TAKES FOUR GENERATIONS OF A CELLAR MASTER OVER ONE HUNDRED YEARS TO CRAFT. A FIREWORK OF AROMAS, FLORAL, SPICE, FRUIT, WOOD AND NUT DIMENSIONS LOUIS XIII HAS UNPARALLELED COMPLEXITY AND LONG FINISH.



ONE OUNCE REMY MARTIN LOUIS XIII	\$185
TWO OUNCE REMY MARTIN LOUIS XIII	\$370

## DESSERT WINE BY THE GLASS

CABERNET FRANC ICE WINE, INNISKILLIN 2012, NIAGARA PENINSULA	40
ALCYONE, TANNAT 2011, URUGUAY	22
ARMIDA, VIN SANTO DEL CHIANTI 2008, TUSCANY, ITALY	20

## LIQUOR

F.E. TRIMBACH, PEAR LIQUEUR	20
F.E. TRIMBACH, RASPBERRY LIQUEUR	17

## ARMAGNAC

FAMILLE GRASSA, CHÂTEAU DU TARIQUET	20
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## PORT

TAYLOR FLADGATE 30 YR	35
TAYLOR FLADGATE 20 YR	25
TAYLOR FLADGATE 10 YR	15
TAYLOR RUBY PORT	14

20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION.