

# BRASSWOOD

*Bar + Kitchen*

## DESSERT

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<b>Classic Tiramisu</b>	11
italian ladyfingers, espresso, mascarpone, marsala, cocoa powder	
<b>Warm Pumpkin Bread Pudding</b>	11
house baguette, pumpkin puree, bourbon pecan glaze, vanilla gelato, cinnamon tuile	
<b>Butterscotch Panna Cotta</b>	11
caramel sauce, crème fraiche, rosemary hazelnut cookies, sea salt	
<b>Chocolate Decadence</b>	12
rich chocolate mousse cake, chocolate ganache, caramelized hazelnuts, local persimmon coulis, coca nibs, blackberry chantilly cream	
<b>'Buzzed' Orchid (after dinner cocktail)</b>	17
copalli cacao rum, flying goat espresso, frangelico, crème de cacao, oatmilk vanilla foam	

## DESSERT WINE

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<b>Ordonez 'Victoria' Moscatel Dulce</b> Malaga, Spain 2018	14/gl
<b>Donnafuguta 'Ben Rye' Zibibbo</b> , Pantelleria, Italy	18/gl
<b>Chateaux Filhot, Sauternes, Bordeaux, France 2015</b>	14/gl
<b>Cascinetta Vietti, Moscato d'Asti, Italy 2020</b>	20/btl

## CIGARS

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<b>Partagas 1845 Classico</b>	20
<b>Montecristo Classic No. 2</b>	24
<b>Romeo y Juliet Reserva Real</b>	16
<b>Sobremesa 'Brûlée Robusto'</b>	22
<b>Davidoff Nicaragua Box Pressed Toro</b>	32

## PORT/MADEIRA

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<b>Cockburn 20 yr. Tawny Port</b>	14
<b>Taylor Fladgate 30 yr. Tawny Port</b>	24
<b>Broadbent Madeira Sercial 10 yr.</b>	15
<b>Broadbent Madeira Verdelho 10 yr.</b>	15
<b>Broadbent Madeira Boal 10 yr.</b>	15
<b>Broadbent Madeira Malmsey 10 yr.</b>	15

## COGNAC

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<b>Delamain Pale + Dry</b> 28	
<b>Remy Martin XO</b>	38
<b>Cordon Blue Extra Aged</b>	45
<b>D'Usse VSOP</b>	22

## ABSINTHE

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Pernod Anisette

13

Kubler

14

La Fee

16