

HERITAGE

RESTAURANT  BAR

Friends | Family | Food

SAVORY | SWEET TREATS

- House Selection of Three Cheeses** 18
Three artisan cheeses with house roasted nuts, dried fruit and sesame crusted baguette crostini
- White Chocolate Panna Cotta** 11
White chocolate and vanilla panna cotta with berry compote
- Salted Caramel Brownie Sundae** 12
Dark chocolate cocoa nib almond brownie, salted caramel ice cream, vanilla butterscotch, toasted almonds
- Jar of Pie** 10
Classic Key lime curd, graham cracker crumble, toasted “marshmallow” meringue, fresh berries
- House Made Ice Cream / Sorbet** 6
(ask your server for today's selection)
Served with vanilla butter cookie

DESSERT COCKTAILS

- Mocha Martini** 12
Meleti Cioccolato, Baileys, Averna, cream
- Glass of Pie** 13
Tito's vodka, Frangelico, cream, lime, graham cracker rim
- Franck's Sonata** 15
Fernet Branca, green Chartreuse, lime, Angostura bitters

DESSERT WINE

- 2019 Capitello Dolcino Gewürztraminer 13
- 2018 M. Chiarlo 'Nivole' Moscato d'Asti 11
- 2018 Ben Ryé 'Donnafugata' Passito 11
- 2014 De Bortoli 'Noble One'
Botrytis Semillon 12
- Lustau Pedro Ximénez 'San Emilio' Sherry 12
- Taylor Fladgate Fine Ruby Port 10
- Warre's 'Otima 10' Tawny Port 11