

DESSERT WINES

SAUTERNES, <i>Chateau D'Yquem 2015</i>	88
SAUTERNES, <i>Chateau D'Yquem 2005</i>	95
SAUTERNES, <i>Chateau D'Yquem 1995</i>	130
SAUTERNES, <i>Chateau D'Yquem 1990</i>	175

CHATEAU D'YQUEM FLIGHT *1 ounce of each 175*

MOSCATO D'ASTI, <i>Braida 2022</i>	15
TOKAJI 5 PUTTONYOS, <i>Royal Tokaji 2017</i>	22
ICE WINE, <i>Inniskillin 'Pearl' 2019</i>	30
LATE HARVEST SEMILLON, <i>Dolce 2016</i>	28
VIN SANTO, <i>Felsina 2015</i>	22
PORT, <i>Quinta da Corte 20yr Tawny</i>	24
PORT, <i>Graham's 40yr Tawny</i>	38
PORT, <i>Taylor Fladgate 1985</i>	45

VINTAGE WHISKEY

Priced per ounce

George T. Stagg Bourbon <i>2019</i>	75
Hirsch Bourbon <i>16yr, distilled 1974</i>	300
Jack Daniels 'Green' <i>1972</i>	65
Jack Daniels 'Black' <i>1979</i>	72
Jack Daniels, 'Coy Hill' <i>2012</i>	55
The Macklowe American Single Malt, Single Cask <i>61</i>	90
Old Rip Van Winkle Bourbon <i>10yr</i>	90
Old Rip Van Winkle Special Reserve <i>12yr</i>	120
Pappy Van Winkle <i>15yr</i>	200
Russell's Bourbon <i>17yr 'Reserve' 1998</i>	210
Seagram's Bourbon 'Benchmark' <i>1973</i>	50
W.L Weller <i>12yr</i>	40

Please ask your captain for the full spirits list

DESSERT 20

Lemon CHIFFON

Caramel APPLE STACK

HAZELNUT COFFEE *Charlotte*

Coconut Creme CRULLER
per piece 5

ICE CREAM 20

CREAMSICLE *Terrine*

Crepes Jasper FLAMBÉ

Butter Rum BAKED ALASKA

or

By The Scoop 5

Chocolate • Vanilla • Coffee • Ripple
• Seasonal Sorbets •