



AFTER DINNER LIBATIONS

APPETIZERS

Port- NV Dow Ruby, Porto, Portugal	9
Port- 20yr Warre's "Otima" Tawny, Porto, Portugal	14
Port- 2007 Niepoort "Colheita" Tawny, Porto, Portugal	15
Madeira- NV Rare Wine Company "Savannah", Madeira, Portugal.....	11
Sauternes- 2016 Chateau Saint-Vincent, Graves, France	12
Calvados- 3yr Roger Groult, Normandy, France	11
Cognac- Paul Beau "Grand Champagne" VSOP, Cognac, France	16
Armagnac- L'Encantada "L'Esprit" – Lot 3, Armagnac, France.....	17
Amaro- Fred Jerbis, Friuli, Italy	10
Nocino- Il Mallo "Walnut Liqueur", Modena, Italy	11
Limoncello- Il Gusto di Amalfi, Campania, Italy.....	10

AFTER DINNER COCKTAILS

Espresso Martini 12

Tito's Vodka, Forthave Brown Coffee, Crème de Cacao

Nuts and Berries 13

Frangelico, Chambord, Cream

An all Italian Negroni 14

Bordiga Gin, Bordiga Aperitivo, Bordiga Sweet Vermouth

Bourbon Alexander 14

Woodford Reserve, Five Farms Irish Cream, Crème de Cacao



MARSHWOOD DESSERT MENU

Coconut Cream Cake

Vanilla Cream Frosting
Lime Fluid Gel

7

Chocolate Tuxedo Crème Brûlée

Chocolate Ganache, Vanilla Custard
Macerated Raspberries

10

Strawberry Bavarian

Ginger Shortbread
Rhubarb Orange Coulis

8

Chocolate Mousse

Sour Cherry Compote

9

Banana Split

Strawberry & French Vanilla
Ice Cream, Fresh Banana
Spiced Pecans, Whipped Cream
Chocolate Rum Sauce

10

Add Ice Cream to Any Dessert

\$2.50/ Scoop



For our guests with allergies, please inquire with your server on available options prepared by the Chef. We take dietary preferences & restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens. *Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.