

Tango Dulces

Pastry Chef Anna Holberg

Raspberry 'n cream Tres Leches \$7

Milk drenched cake studded with fresh raspberries, mint infused raspberry sauce
Pyrat XO, small batch rum \$8

Lemon Flan \$7

Creamy flan with lavender scented shortbread

Ochoa 2006 Moscatel \$7

Macarrónes de Coco \$7

Crispy coconut macaroons layered with peach mousse; fresh peach compote

Lustau East India Solera Sherry \$7

El Diablo \$10

Bittersweet cube of sinfully rich dark chocolate graced with cayenne, spicy almonds, cocoa nibs and burnt meringue finished with a tequila caramel sauce

Port Rocha 1995 Coheita \$8

Strawberry Trio of Tapas \$8

Almond shortcakes with Pisco marinated strawberries; chocolate dipped strawberry drizzled with port reduction; crema catalana

Charleston Sercial Madeira \$12

Housemade Ice Cream or Sorbet \$6

Digestifs

Sherry (dulce)

Lustau East India Solera \$7

Lustau Moscatel Superior Emilin \$6

Alvear PX de Añada 2003 \$7

Don PX '79 Gran Reserva \$9

Port

1995 Porto Rocha Colheita \$8

Porto Rocha 10 Yr Tawny Porto \$6

Porto Kopke Vintage '85 \$12

Porto Kopke 20 Yr Tawny Porto \$11

Porto Rocha Colheita '77 \$15

Porto Rocha '3 Centuries' \$25

Madeira and Moscatel

Broadbent 5 Yr Madeira \$6

Henrique y Henrique 10 Yr Bual Madeira \$9

Charleston 'Sercial' Madeira \$12

2006 Ochoa Moscatel \$7

Spanish Brandy

Felipe II Mexican Brandy \$6.50

Pedro Domenq, Carlos 1 Solera Reserva \$8

Cardenal Mendoza Solera Gran Reserva \$9

Cognac

Hennessey VS \$7.75

Hennessey VSOP \$10

Hennessey XO \$25

Courvoisier VS \$7.50

Remy Martin VSOP \$10

Remy Martin XO \$25