

JAMES SAID

BISTRO

DESSERTS

<i>Crème Brulee</i>	15
<i>Chocolate Fondant, Madagascar Vanilla Ice Cream</i>	15
<i>White Chocolate Mousse, Wild Berries, Malt Crumble, Chocolate (Can be GF)</i>	15
AFFOGATO <i>Vanilla Ice Cream, Espresso & Frangelico</i>	19
<i>Triple Cream Brie, Lavosh Crackers, Muscatel</i>	16

AFTER DINNER

<i>Jack Daniels Single Barrel Select</i>	16
<i>Woodford Reserve Kentucky Bourbon</i>	16
<i>Chivas 12 yo</i>	15
<i>Chivas 18 yo</i>	17
<i>Olmeca Reposado</i>	15
<i>Tequila Patron Silver</i>	16
<i>Clase Azul Reposado</i>	19
<i>Zacapa 23 yo</i>	15
<i>Cointreau</i>	12
<i>Di Saronno</i>	12
<i>Amaro Montenegro</i>	12
<i>Grappa Tignanello</i>	15
<i>Hennessy XO</i>	20
<i>Limoncello</i>	11
<i>Frangelico</i>	11

HAZELNUT ESPRESSO MARTINI

<i>Vodka, Frangelico, Kahlua, Espresso</i>	21
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DESSERT & FORTIFIED

By the glass

<i>2016 Handpicked Moscato d'Asti Piedmont, Italy</i>	14
<i>2016 Carmes de Rieussec Sauternes, France</i>	17
<i>NV Warre's Otima '20 Years Old Tawny Port' Douro, Portugal</i>	14

DESSERT & FORTIFIED BOTTLES

<i>2016 Carmes de Rieussec (375ml) Sauternes, France</i>	78
<i>2016 Disznoko Late Harvest Furmint (500ml) Tokaji, Hungary</i>	95
<i>NV Warre's Otima '20 Years Old Tawny Port' (500ml) Douro, Portugal</i>	140
<i>2018 Handpicked Moscato d'Asti Piedmont, Italy</i>	60