



DESSERTS

HOTEL DU PONT GREEN ROOM



TANGLED UP IN BLUE

blueberry crumb bar, bergamot curd,
butterfly pea flower syrup, blueberry compote

12

DARK CHOCOLATE CHEESECAKE

sugared hazelnuts, salted caramel, gianduja

12

FUNFETTI

vanilla angel sponge, buttermilk ice cream,
strawberry cream cheese frosting, rainbow "sprinkles"

12

THE BFF

tableside classic bananas foster, flambéed with brown sugar,
butter, rum and spices, served over vanilla ice cream

14 serves one | 21 serves two

CHEF'S SIGNATURE TRUFFLE

ask your server for today's selection

5

ICE CREAM OR SORBET

ask your server for today's selections

9

CHEESE

double gloucester cheddar,
point reyes bleu cheese, bellavitano ginger citrus,
cypress grove purple haze,
champagne mustard, orange-infused honey,
candied nuts and crostini

14

AFTER DINNER DRINKS

SCOTCH	Macallan 12 Year	14
	Macallan 18 Year	25
	Talisker 10 Year	14
	Glenmorangie 18	25
	Oban	15
	Johnnie Walker King George V	80
	Glenlivet 12	14
	Glenlivet 16	18
	Glenlivet 18	20
	Glenlivet Flight	22
	Lagavulin	18
COGNAC	Hennessey VS	10
	Hennessey Black	16
	Courvoisier VS	12
	Courvoisier XO	27
	Remy Martin VSOP	14
	Rémy Martin XO	30
	Benedictine B & B	14
	Janneau Reserve	12
CORDIALS & LIQUERS	Dom Benedictine	10
	Drambuie	10
	Frangelico	10
	Bailey's Irish Cream	8
	Caramel Bailey's Irish Cream	8
	Lillet Blanc	8
	PORTS	Sandeman 20 Year
Graham's 10 Tawny Year		10
Graham's 20 Tawny Year		11
Graham's 30 Tawny Year		17
Graham's 40 Tawny Year		30
Taylor Fladgate 1965		50
Graham's Tawny Year Port Sampling of: 10, 20, 30, 40 & Blue Cheese Slice		40
DESSERT WINE		Bouchaine Bouche d'Or Chardonnay