



A TASTEFUL HISTORY

DESSERTS

SPICE MOLE CHOCOLATE CAKE

Spice chocolate cake, 70% Chocolate Cremeux, Raspberry Compote | 8

PRICKLY PEAR CHEESECAKE

Prickly Pear Coulis, Oatmeal Crumb | 7

AZ MEYER LEMON TART

Meyer Lemon Curd, Citrus Foam, Dehydrated Meringue, Oatmeal Streusel | 7

CHURROS APPLE PIE

Salted Caramel, Tahitian Vanilla Ice Cream | 8

TABLESIDE S'MORES - A BILTMORE TRADITION

Graham Crackers, Hershey's® Chocolate Bars, Marshmallows Roasted Tableside | 14

TO DRINK

Latte, Cappuccino, Espresso - 5

Coffee Regular or Decaf - 4

DESSERT COCKTAILS - 12

LEMON MERINGUE MARTINI - Absolut, Lemon, Cointreau, Sugar

IRISH COFFEE - Jameson, Sugar Cube (Bailey's Upon Request)

KEOKE COFFEE - Brandy, Coffee Liqueur, Crème de Cacao

DOMINICANA - Ron Zacapa Rum, Kahlua, Cream

ESPRESSO MARTINI - Stoli Vanilla, Baileys & Espresso

CORDIALS & DIGESTIF - 9

Amaretto Disaronno

Grand Marnier

Kahlua

B&B

Cointreau

Pimm's

Campari

Chartreuse

St-Germain

Chambord

Frangelico

Sambuca

Limoncello

COGNACS & PORT

Hennessy VSOP | 24

Heitz Cellar Ink Grade | 18

Martell Cordon Bleu | 34

Taylor Fladgate LBV | 14

Rémy Martin XO | 32

Graham's 20 Year Tawny | 22

Courvoisier VS | 13

Dow's 30 Year Tawny | 36

THIERRY DELOURNEAUX
EXECUTIVE PASTRY CHEF



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