

# P B C A T C H

SEAFOOD + RAW BAR

## DESSERT

<b>LIME &amp; RASPBERRY TART</b> lemon pastry crust .....	12
<b>ALMOND SUNRISE</b> almond wafer, chantilly cream, cointreau, orange, meringue .....	12
<b>HAZELNUT TERRINE</b> hazelnut mousse, hazelnut meringue .....	12
<b>FRAMBOLA</b> layered chocolate cake, raspberry jam, chocolate ganache .....	13
<b>FRESH BERRIES</b> mint, whipped cream .....	11
<b>ICE CREAM</b> vanilla ice cream, blueberry compote, pie crust crumble .....	9
<b>MANGO SORBET</b> raspberry coulis .....	9

## COFFEE & TEA

<b>ESPRESSO</b> .....	4
<b>CAPPUCCINO</b> .....	5
<b>COFFEE OR DECAF</b> .....	3
<b>TEA SELECTION BY MIGHTY LEAF</b> .....	4
<b>IRISH COFFEE</b> .....	12
<b>AMARETTO COFFEE</b> .....	12
<b>RUM CHATA CAPPUCCINO</b> .....	12

## DESSERT WINES

<b>CHATEAU LA FLEUR, SAUTERNES, FRANCE '11</b> .....	15
<b>DOW'S TAWNY 10 YEAR</b> .....	14
<b>DOW'S LBV 2011</b> .....	19
<b>GRAHAM'S VINTAGE 1980</b> .....	28

## COGNAC

<b>HENNESSY VS</b> .....	14
<b>HENNESSY VSOP PRIVILEG</b> .....	20
<b>COURVOISIER VSOP</b> .....	16
<b>REMY MARTIN VSOP</b> .....	16
<b>CAMUS ELEGANCE VS</b> .....	14
<b>CAMUS ELEGANCE VSOP</b> .....	15
<b>CAMUS ELEGANCE XO</b> .....	32

## CORDIALS

<b>AMARETTO DI SARONNO</b> .....	9
<b>BAILEY'S IRISH CREAM</b> .....	9
<b>COINTREAU</b> .....	11
<b>DRAMBUIE</b> .....	11
<b>CALVADOS, BUSNEL VSOP</b> .....	12
<b>FERNET BRANCA</b> .....	9
<b>FRANGELICO</b> .....	9
<b>GRAND MARNIER TITANIUM</b> .....	10
<b>GRAND MARNIER</b> .....	12
<b>GRAND MARNIER CENTENAIRE</b> .....	36
<b>KAHLUA</b> .....	9
<b>LILLET WHITE</b> .....	12
<b>LIMONCELLO PALLINI</b> .....	12
<b>'ORCHATA, CINNAMON CREAM RUM</b> .....	9
<b>SAMBUCA ROMANA</b> .....	9
<b>SAMBUCA ROMANA BLACK</b> .....	10
<b>GRAPPA NONNINO MERLOT</b> .....	14