



AFTER DINNER LIBATIONS

Port- Dow's Finest Ruby Port	9
Port- Graham's 20 Year Tawny Port	15
Port- 1957 Kopke "Colhieta" Port	82
Madeira- Rare Wine Co. "Historic Series" Madiera	12.5
Cognac- Maison Surrenne Cognac VSOP	12.5
Cognac- Cognac Park XO Grande Champagne "Year of the Rabbit"	21
Armagnac- PM Overproof VS BAS Armagnac	19
Calvados- Roger Groult 3 Year Calvados	12.5
Amaro- Vecchio Amaro Del Capo	12.5
Limoncello- Gusto di Amalfi Limoncello	10

AFTER DINNER COCKTAILS

Espresso Martini 12

Tito's Vodka, Meletti Coffee Liqueur, Dark Crème de Cacao

Chocolate Martini 12

Smirnoff Vanilla Vodka, Dark Crème de Cacao, Meletti Coffee Liqueur, Chocolate Drizzle

Salted Caramel Affogato 14

Dorda Sea Salt Caramel Liqueur, Espresso, Vanilla Ice Cream

Bourbon Alexander 14

Elijah Craig Small Batch, Five Farms Irish Cream, Crème de Cacao



MARSHWOOD DESSERT MENU

Carrot Cake

Cream Cheese Mousse, Crushed Pineapple
Blood Orange Caramel

7

Chocolate Passion Tart

Almond Sable Crust, Chocolate Ganache, Passion Fruit Curd
Ruby Red Chocolate Sauce, White Chocolate Cream

8

Chocolate Mousse

Sour Cherry Compote

9

Banana Split

Strawberry & French Vanilla Ice Cream
Fresh Banana, Pecans, Whipped Cream
Chocolate Sauce

10

Vanilla Crème Brûlée

Berry Compote

9

Add Ice Cream to Any Dessert

\$2.50/ Scoop



For our members with life-threatening allergies, please request to speak with the Chef directly.

While we take dietary preferences and restrictions very seriously, unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

02/2/24