

# ENTOURAGE

MODERN AMERICAN KITCHEN + COCKTAILS

## Desserts

Homemade + Shareable  
*(with Suggested Pairings)*

### Banana Cream Pie - 12

Fresh Bananas • Graham Cracker Crust • Banana Custard • Whipped Cream •  
Foster's Caramel Sauce • White Chocolate  
*add 2015 Castelnau de Suduiraut Sauternes, France - 13*

### **gf** Classic Crème Brulee - 10

Burnt Turbinado Sugar • Tahitian Vanilla Bean Custard • Seasonal Berries  
*add Pierre Ferrand 1840 Cognac - 10*

### Chocolate Heath Bar Crunch Cake - 13

Dark Chocolate Ganache • Toffee Crunch • Whipped Cream • Chocolate Sauce • Caramel •  
Seasonal Berries • Cocoa  
*add Affogato "Martini" - 14*

### Wild Berry Cheesecake - 11

Graham Cracker Crust • Whipped Cream • Fresh Berry Compote •  
Seasonal Berries • Mint  
*add French Silk Martini- 13*

### **gf** Flourless Chocolate Cake - 11

Vanilla Bean Gelato • Chocolate Sauce • Whipped Cream • Seasonal Berries • Mint  
*add 2015 Ferreira Late Bottle Vintage Port, Portugal - 12*

### **gf** House Made Premium Ice Creams

Ask your server for today's crafted selections  
1 scoop - 4    2 scoops - 7

### **vg gf** House Made Sorbets

Mango • Raspberry  
1 scoop - 4    2 scoops - 7

**v** vegetarian   **vg** vegan   **gf** gluten free

# ENTOURAGE

MINDFULLY CRAFTED AMERICAN KITCHEN + COCKTAILS

## After Dinner Drinks

### Cocktails

#### French Silk Martini - 14

360 Chocolate Vodka • ChocoLat Triple Chocolate •  
Dark Crème de Cacao • Sweet Cream Cheese Frosting

#### Banana Cream Martini - 14

Noteworthy Butterscotch Whiskey • Banana Cream Liqueur •  
Licor 43 • Crème de Banana • Angostura Bitters • Orgeat Foam

#### Affogato “Martini” - 14

Rock Town Vodka • Songbird Coffee Liqueur • Kamora Mexican Coffee Liqueur •  
Vanilla Bean Gelato • Espresso Whipped Cream • A Spoon

### Dessert Wines

|  |    |
|--|----|
| Castelnau de Suduiraut 2015<br>Sauternes, France | 13 |
| Taylor Fladgate 10yr Tawny                       | 13 |
| Taylor Fladgate 20yr Tawny                       | 16 |
| Ferreira Late Bottled Vintage 2015               | 12 |
| Dow's Vintage 2000                               | 25 |
| Quinta da Colmaca Colheita 2010                  |    |
| Pellegrino Marsala Superiore (Sweet)             |    |

### Cognac

|                             |    |
|-----------------------------|----|
| Pierre Ferrand 1840 1er Cru | 10 |
| Courvoisier VS              | 8  |
| D'Usse VSOP                 | 12 |
| Remy Martin VSOP            | 12 |
| La Truffe                   | 12 |
| Hardy XO                    | 28 |
| Castarede XO Armagnac       | 16 |
| Bhakta 1996 Armagnac        | 42 |

### Amaro

|                |   |
|----------------|---|
| Angostura      | 7 |
| Aperol         | 8 |
| Averna         | 8 |
| Braulio        | 8 |
| Campari        | 8 |
| Cardamaro      | 9 |
| DeGross        | 9 |
| Fernet-Branca  | 9 |
| Foro           | 8 |
| Forthave       | 9 |
| Lazzaroni      | 9 |
| Lo-Fi Gentian  | 9 |
| Meletti        | 9 |
| Meletti Fernet | 9 |
| Montengro      | 9 |

### Liqueurs

|                               |    |
|-------------------------------|----|
| Buffalo Trace Bourbon Cream   | 9  |
| Fabrizia Limoncello           | 9  |
| Fabrizia Pistachio Cream      | 9  |
| Forthave Coffee               | 10 |
| Frangelico                    | 9  |
| Grand Marnier                 | 9  |
| Green Chartreuse              | 12 |
| Jeppson's Malort              | 7  |
| Kilinga Coffee                | 8  |
| Licor 43                      | 8  |
| Lorenzo Inga Grappa di Barolo | 10 |
| Luxardo Amaretto              | 8  |
| Meletti Coffee                | 9  |
| Meletti Sambuca               | 10 |
| Yellow Chartreuse             | 12 |