

# UP ON THE ROOF

## SUNSET SWEETS

*Shane Robertson, Executive Chef*

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### ////// PAIR IT UP ////

#### BANANA TRES LECHES

honey pound cake, häagen-dazs ice cream,  
caramelized banana crème 10.00

- suggested pairing -

#### CHATEAU ST. MICHELLE

"Harvest Select" Sweet Riesling 8.00

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#### CHOCOLATE POT DE CRÈME

a chocolate lover's dream 9.00

- suggested pairing -

#### TAYLOR FLADGATE

Ten Year 13.00

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#### FIREBALL APPLE FRITTERS

vanilla crème, cinnamon-sugar 8.00

- suggested pairing -

#### FIREBALL CINNAMON WHISKY 7.75

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#### BACON + DONUT BREAD PUDDING

vanilla ice cream, warm caramel sauce 9.00

- suggested pairing -

#### GRAHAM'S

10YR Port 12.00

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## WRAPPING UP

### DESSERT WINES BY THE GLASS

#### GRAHAM'S

10YR Port 12.00 | 20YR Port 22.00

#### TAYLOR FLADGATE

10YR Port 13.00 | 20YR Port 18.00

#### TERRA D'ORO

Zinfandel Port 9.00

#### SANDEMAN

Madiera "Rainwater" 11.00

#### CHATEAU ST.

#### MICHELLE

"Harvest Select" Sweet  
Riesling 8.00

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### DESSERT SPIRITS

#### BOURBON

BLANTON'S 32.00

PAPPY VAN WINKLE (10YR, 12YR, 15YR)

#### SCOTCH

LAPHROAIG 10YR 14.00 | LAGAVULIN 16YR 16.00

GLENMORANGIE 10YR 18.00 ◊ 12YR 22.00 ◊ 18YR 25.00

MACALLAN 12YR 14.00 ◊ 15YR 22.00 ◊ 18YR 34.00

MACALLAN RARE 52.00

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\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY  
IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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