






## D E S S E R T   W I N E S

	Size	3 oz	Bottle
 <b>Dolce <i>Late Harvest</i></b> , Napa Valley '05	375 mL		115.00
<b>Sauternes, <i>La Fleur d'Or</i></b>	750 mL	9.00	65.00
<b>Michele Chiarlo <i>Nivole</i></b> Moscato d'Asti, Piedmont '08	375 mL	12.00	39.00
<b>Meeker <i>Fro-Zin</i></b> , Russian River Valley '05	375 mL	13.00	52.00
<b>Royal Tokaj <i>Red Label Aszű 5 Puttonyos</i></b> , Hungary '00	500 mL	13.00	69.00
<b>Seifried Sweet <i>Agnes</i></b> Riesling, Nelson – New Zealand '05	375 mL		60.00

## P O R T   &   F O R T I F I E D   W I N E S

	3 oz	Bottle
 <b>Banyuls <i>Clos des Paulilles Rimage</i></b> Grenache, Banyuls '03 (375 mL)	10.00	49.00
<b>Broadbent</b> Madeira 10 Year Malmsey	11.00	75.00
<b>Cockburn's</b> 20 Year Tawny	12.00	89.00
<b>Ferreira</b> 10 Year Tawny	10.00	67.00
<b>Quinta do Crasto</b> Late Bottled Vintage '01	8.00	57.00

## C O G N A C   (2-oz pour)

<b>Louis XIII de Rémy Martin</b>		10.25
 ½-ounce pour	70.00	
 1-ounce pour	135.00	
 1½-ounce pour	195.00	
 2-ounce pour	255.00	
<b>Courvoisier VS</b>		10.25
<b>Rémy Martin VSOP</b>		17.00
<b>Hennessy XO</b>		32.00
<b>Martell Cordon Bleu</b>		20.00
<b>Grand Marnier 100 Year</b>		29.00
<b>Grand Marnier 150 Year</b>		37.00

## SINGLE MALT SCOTCHES

*From Smooth/Light to Intense/Powerful*

<b>Glenkinchie <i>Lowland</i></b> 10 Year	12.00
<b>Glenfiddich <i>Highland</i></b> 12 Year	11.00
<b>The Macallan <i>Speyside</i></b> 12 Year	12.00
<b>The Macallan <i>Speyside</i></b> 25 Year	95.00
<b>Glenmorangie <i>Highland</i></b> 10 Year	12.00
<b>Oban <i>West Highland</i></b> 14 Year	17.00
<b>Lagavulin <i>Islay</i></b> 16 Year	17.00

## BLENDED SCOTCHES



<b>Johnnie Walker Black Label</b>	10.25
<b>Johnnie Walker Blue Label</b>	37.00

## SMALL BATCH BOURBONS   (2-oz pour)

<b>Gentleman Jack</b>	10.25
<b>Knob Creek 100 9 Year</b>	11.00
<b>Maker's Mark</b>	10.25
<b>Woodford Reserve</b>	11.00

## C O R D I A L S   (2-oz pour)

<b>Baileys Irish Cream</b>	9.00	<b>Drambuie</b>	10.25
<b>Cointreau Noir</b>	12.50	<b>Frangelico</b>	10.25
<b>Disaronno Amaretto</b>	9.00	<b>Sambuca</b>	10.25

 One Disney Wine & Dine Plan Entitlement – bottles only  
 Two Disney Wine & Dine Plan Entitlements – bottles only

## D E S S E R T S



Custard, White Chocolate and Banana Mousse, and Crispy Phyllo 9.00

### The Yachtsman Sundae

Trio of Gelato with  
Amarena Cherries 8.00

### Macerated Plant City Strawberries

with Basil-infused Strawberry Sorbet and  
Chocolate Chiffon Gateau 9.00

### Crème Brûlée

Fresh Berries and  
Rolled Chocolate 8.00

### Mango Cheesecake\*

with Raspberry Foam and  
Artisan Ganache 8.00

### Trio of Valrhona Chocolate

Peanut, Espresso, and  
Salted Caramel 11.00

### Sorbet Trio

Pineapple-Chili,  
Blueberry-Cassis,  
and Strawberry-Basil 7.00

## A R T I S A N A L   C H E E S E   P L A T T E R

*served with Multi-Grain Baguette* 14.00

### Humboldt Fog

This is an elegant soft, surface ripened goat milk cheese. The center has a ribbon of edible vegetable ash giving the cheese a subtle tangy flavor. Enjoy this creamy, and mildly acidic cheese. We pair this cheese with red wine-strawberry preserve.

### Beemster XO

Produced from pasteurized cow's milk. This twenty-six month aged Gouda-style cheese from Holland has aromas of butterscotch, caramel, and whiskey. Its delicate brittle texture leads to a creamy finish on the pallet. Finished with honey.

### Robiola

Ancient Northern Italian cheese made from a blend of cow, goat, and sheep's milk. It is a soft, fresh cheese with a mild, sweet flavor. Accompanied by pomegranate-glazed apricots.

### Gorgonzola Dolce

A firm, moist, buttery consistency with a flavor that is sharp and sweet.  
Paired with almond-fig brittle.

## C O F F E E   D R I N K S

### Starboard Coffee

A nautical delight of Tia Maria, Drambuie, Grand Marnier, Brandy, and Coffee 8.25

### Keoke Coffee

A delicious blend of Coffee,  
Kahlúa, Brandy, and Dark  
Crème de Cacao 8.25

### Irish Coffee

A traditional favorite, Jameson  
Irish Whiskey and Coffee 8.25

### Jamaican Coffee

Myers's Dark Rum, Tia Maria,  
and Coffee topped with  
Whipped Cream 8.25

*\*This item is produced with no added sugar*