



~ DESSERT ~

12

Kona Orange Cheesecake

chocolate ice cream

Yuzu Panna Cotta

ginger ice cream

POG Parfait in Chocolate Sphere

guava sauce

Mint Dark Chocolate Tart

mint custard, chocolate biscuit

Mango Filled Malasadas

mango-blueberry semifreddo, blueberry coulis

Frozen Chocolate Lavender Souffle

orange creme anglaise

Local Cheese Plate for two

traditional accompaniments

28

Housemade Ice Cream & Sorbet

9

Pastry Chef Rhiema Acosta

SINGLEMALT SCOTCH

The Glenlivet 12yr.....16

The Balvenie 12yr.....21

The Macallan 12yr.....18

Macallan Rare Cask.....55

COGNAC

Delemain Pale & Dry.....38

Courvosier VSOP.....17

Remy XO.....52

Hennessey Paradis.....159

PORT

Fonseca Bin 27.....15

Quinta do Vesuvio 2001.....22

SHERRY

Lustau Dry, Amontillado.....13

ICE WINE

Inniskillin

Vidal, Niagara, Ontario, Canada.....22

COFFEE

Kona Coffee Purveyors

Roasted and blended exclusively for BLT Market

Freshly Brewed Kona Coffee.....6

Espresso.....7

Cappuccino.....7

Latte.....7

soy milk available ~ all available decaffeinated

TEA...7

Rishi Tea, Organic and Free Trade Certified

Lemon Verbena ~ Peppermint ~ Chamomile

English Breakfast ~ Earl Grey ~ Matcha

BLT
MARKET

If you have a food allergy, please speak to the chef, manager, or your server. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.