



~ DESSERT ~

12

Kona Orange Cheesecake

candied orange, chocolate ice cream

Yuzu Panna Cotta

matcha spounges, ginger ice cream

POG Parfait in Chocolate Sphere

tropical fruit, guava caramel

Mango Filled Malasadas

mango-blueberry semifreddo, blueberry coulis

Warm Chocolate Cake

coffee namelaka, dark chocolate sorbet

“Banana Split” Crème Brulee

banana crème brulee, strawberry parfait, chocolate cremeux

Mint Dark Chocolate Tart

mint custard, chocolate biscuit

Local Cheese Plate for Two

traditional accompaniments

28

Housemade Ice Cream & Sorbet

9

Pastry Chef Rhiema Acosta

SINGLEMALT SCOTCH

Glenlivet 12yr.....	16
Balvenie 12yr.....	21
Macallan 12yr.....	21
Macallan Rare Cask.....	1oz 37
Macallan 25yr.....	1oz 75

COGNAC

Delemain Pale & Dry.....	38
Remy XO.....	52
Hennessey Paradis.....	1oz 79
Louis XIII.....	1oz 175

PORT

Fonseca Bin 27.....	15
Quinta do Vesuvio 2001.....	22

WINE

Kenzo Estate Muku, <i>Late Harvest Sauvignon Blanc</i> <i>Napa Valley, California</i>	3oz 30
Inniskillin Icewine, <i>Vidal Blanc</i> <i>Niagara, Ontario, Canada</i>	3oz 45

COFFEE

Kona Coffee Purveyors

Roasted and blended exclusively for BLT Market

Freshly Brewed Kona Coffee	7
Espresso	8
Cappuccino	8
Latte	8
<i>soy milk available ~ all available decaffeinated</i>	

TEA...7

Hot Tea Selection

- Lemon Verbena ~ Peppermint ~ Chamomile
- English Breakfast ~ Earl Grey ~ Matcha

