

BOCA TAVERN

DESSERTS 8

Pavlova

*Meringue Crust, Raspberry Sorbet
Fresh Assorted Berry Compote*

Espresso Crème Brulée

Rum Soaked Vanilla Cake

*Pina Colada Mouse, Coconut & Pineapple Sauce
With toasted coconut*

Butterscotch Pudding

Vanilla Wafer

Dulce de Leche Ice Cream

Hot Fudge Cake and Chocolate Sauce

Organic Gelato: Pistachio — Vanilla Bean — Chocolate

Sorbets: Pear Basil — Mango — Raspberry

Assorted Cheeses

Served with Fig Jam, Toasted Marcona Almonds, Crostini

Robiola Bosina (goat), Pecorino Santa Teresa (sheep), Gorgonzola Dolcelatte (cow)

One Cheese 8 Two Cheeses 15 Three Cheeses 20

Boca Brownie Sundae for Two 14

**Chocolate, Caramel, and Vanilla Gelato with Traditional Garnishes,
Served Tableside for Two**

Pastry Chef Nadia Montoya

DESSERT WINE

Robert Mondavi, Moscato d' Oro, Napa Valley 2013	9	
Royal Tokaji, Mad Cuvée, Hungary 2012	12	
Husch, Late Harvest Gewurztraminer, Anderson Valley 2014		12
Ferrando, solativo, Italy	9	
Ben rye, Passito Di Pantalleria, Italy 201	7	

PORT

Noval, Black, Porto	10	
Taylor Fladgate First Estate, Reserve		9
Smith Woodhouse, LBV 2002	14	
Graham's, 10 Year Tawny Port	12	
Graham's, 20 Year Tawny Port	25	
Six Grapes Graham's Reserve	9	

PORT FLIGHT

Three 1oz. pours 14

Noval, Black, Porto	
Six Grapes Graham's Reserve	
Graham's, 10 Year Tawny	

BRANDY & ARMAGNAC

Hennessy VS	10	
Remy Martin VSOP	12	
Courvoisier VS	10	
Courvoisier VSOP	11	
Courvoisier XO	25	
Germain Robin Shareholders Reserve		16
Germain Robin XO	25	
Château de Briat, Hors d' Age, Bas-Armagnac		14