

DESSERT & SPIRITS MENU

Myers Rum Baba

garnished with fresh fruit, cinnamon ice cream 9

Warm Chocolate Tempura Beignets

green apple compote 9

Crème Brûlée

tahitian vanilla bean and candied orange crème brûlée 8

Pear and Almond Tart

honey reduction, pear sorbet 8

House made Gelati & Sorbetti

chef's selection of three house made gelati or sorbetti 9

Table 31 Hazelnut Tiramisu

coffee soaked lady fingers, chocolate biscotti 9

Warm Molten Chocolate Cake

salted caramel center, pistachio ice cream 10

Formaggio & Frutto

*chef's selection of artisanal cheeses
fresh fruit, house made accoutrements*

three cheeses 14 five cheeses 20

illy coffee 3 espresso 3 cappuccino 4



Single Malt Scotch

Glenfiddich 12 yr 11

Glenlivet 12 yr 12

Oban 14 yr 15

Glenrothes select reserve 13

Lagavulin 16 yr 16

Macallan 12 yr 13

Balvenie 12yr doublewood 13

Scotch Whiskey

Chivas 12 yr 10

Johnnie Walker Black 11

Johnnie Walker Red 9

Bourbon & Rye

Knob Creek 10

Woodford Reserve 12

Basil Hayden 11

Booker's 15

Whistle Pig 12

Makers Mark 9

Cognac, Brandy & Grappa

Courvoisier VS 11

Framboise Grand Reserve 9

Père di Poli 25

Jacopo Poli Vespaiolo 39

Castello Banfi 23

Hennessy vs 10

Martell Cordon Bleu 28

Remy Martin vsop 13

Remy Martin Grand Cru VS 9.5

Berta Gavi di Gavi 19

Poli Miele 19

Ports, Sherry & Madeira

Dows Fine White Porto 10

Graham's 40yr Tawny 66

Sandeman's 20yr Tawny 21

Tio Pepe Palomino Fino 7

Blandy's "Verdelho" Madeira '68 55

Cossart Gordon 10 yr Madeira 16

Borges vintage 1980 35

Noval Black Porto 9

Cordials

Baileys 8.75

Limoncello 8.75

B&B 9.5

Benedictine 8.5

Navan 9

Nocello 10

Sambuca Romana 8.75

Grand Marnier 11

Amaretto di Saronno 8.75

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table 31
restaurant + plaza cafe
Chef Chris Scarduzio