

ELEV  8200

THE FITZ

DESSERTS

Flourless Chocolate Torte \$15

Dark Chocolate Drizzle, Espresso Syrup,
Cocoa Nibs, Candied Lemon

1

Wine Pairing: Dows, Tawny Port 10yr \$11

Warm Skillet Cookie \$15

Chocolate Chip or Double Chocolate-Chocolate Chip Cookie,
Vanilla Ice Cream, Chocolate and Caramel Drizzle

1,7,8

Wine Pairing: Osborne, Pedro Ximenz Sherry \$14

Honey-Lavender Creme Brulee \$16

Almond Honey Tuile, Fresh Berries

1,2

Wine Pairing: Far Niente, 'Dolce' Late Harvest \$25

Apple Cranberry Crumble \$16

Spiced Apples, Tart Cranberries, Caramel Drizzle,
Oat Topping, Cinnamon Ice Cream.

1,2,7

Wine Pairing: Deltetto, 'Bric du Liun' \$20

Ice Cream \$8

2 Scoops - Vanilla or Chocolate

1,2

1-milk 2-eggs 3-fish 4-shellfish 5-tree nuts 6-peanuts 7-wheat 8-soy 9-sesame

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DESSERT BEVERAGES

Dessert Cocktails \$16

Banana Flip*

Bumbu Rum,
Giffard's Banana Liqueur,
Licor 43, Egg, Nutmeg

1

Adult Chocolate Milk

Epic Vodka, Chocolate Bailey's

Rum Chata, Mole Bitters

1

MVL Espresso Martini

Ketel One Vodka,
Mr.Black Coffee Liqueur,
Licor 43, Vanilla
Espresso

Dessert Wines

Dows Tawny Port 10yr \$11

Douro Valley, Portugal

Dows Tawny Port 20yr \$18

Douro Valley, Vortugal

Far Niente, 'Dolce' \$25

Napa Valley, California

Deltetto, 'Passito' \$20

Piemonte, Italy

Osborne PX sherry \$14

El Marco de Jerez, Spain

After Dinner Sips

Amaro Averna \$15

Amaro Nonino \$15

Aperol \$12

Averna \$15

Bailey's \$12

Benedictine D.O.M. \$15

Bruto Amaro Americano \$13

Campari \$12

Chambord \$13

Chartreuse Yellow \$21

Chartreuse Green \$22

Disaronno Amaretto \$13

Faccia Bruto Gorini \$18

Fernet Branca \$13

Frangelico \$13

Grand Mariner \$14

Licor 43 \$12

Montenegro \$14

Rum Chata \$11

Rumple Minze \$11

***Ask your server for a spirits list for all options

1-milk 2-eggs 3-fish 4-shellfish 5-tree nuts 6-peanuts 7-wheat 8-soy 9-sesame