

T H E  
G E O R G E

DESSERT MENU

**CRÈME BRÛLÉE** 15 GF

**RASPBERRY PASSION FRUIT TART** 14

*Fresh Meringue, Raspberry*

**CHOCOLATE FUDGE CAKE** 14

*Caramel Ganache, Salted Dulce de Leche*

**STRAWBERRY MILLE CREPE CAKE** 15

*White Chocolate Strawberry Butter Cream*

*Strawberry Gelee, Coulis*

**OLYMPIC ICE CREAMS & SORBET** 14 V

THE  
BEVERAGE CART

**DIGESTIF**

*Branca Menta* 16

*Amaro Lucano* 15

*Amaro Nonino* 22

*Grand Marnier* 16

*Grappa Nardini* 14

*Limoncello* 14

**FORTIFIED (3OZ)**

*Barros 20 Year Tawny Port* 22

*Hidalgo Palo Cortado VORS 50 Yr* 52

*El Maestro Sierra Pedro Ximenez* 22

**BRANDY**

*Coquerel 4 Year Bourbon Finish* 20

*Park Borderies Single Vineyard* 55

*Hennessy XO* 85

**TEQUILA**

*Don Pilar Extra Anejo* 58

*Clase Azul Reposado* 60

*Don Julio 1942* 45

*Neta Mezcal* 21

**SCOTCH**

*Glenmorangie Nectar D'Or* 51

*Scapa Skiren* 50

*The Macallan 18 Yr* 110