



STEAK & SEAFOOD

ARGENTINE INSPIRED

all 7.

Dulce de Leche Ice Cream

Hot Fudge Cake, Chocolate Sauce

Warm Bread Pudding

Strawberry-Rhubarb, Vanilla Ice Cream
Rhubarb-Red Wine Reduction

Meyer Lemon Tart

Meyer Lemon Curd, Brûléed Meringue,
Raspberry Sauce

Butterscotch Pudding

Vanilla Wafer

Fresh Summer Berries

Grand Marnier Crème Anglaise

Banana Marscapone Cake

Vanilla Bean Marscapone Mousse,
Caramelized Banana and Caramel Sauce

House Made Ice Cream and Sorbet

Vanilla, Coffee and Chocolate Ice Cream
Coconut, Mango and Raspberry Sorbet
Served with a Sugar Cookie

BOCA BROWNIE SUNDAE FOR TWO 14.

Coffee, Caramel, Vanilla Ice Creams with Traditional Garnishes,
Served Tableside for two

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Pastry Chef: Yvonne Marquez

6.24.11



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DESSERT WINE FLIGHT 12

Three one ounce pours of each dessert wine

DESSERT WINES

EOS, Tears of Dew, LH Moscato, Paso Robles, '08	9
Chateau de Cosse, Sauternes, Fr. '06	12
Fortress, Finale, LH Semillon, Lake County, '07	14

PORT FLIGHT 16

Three one ounce pours of
Guenoc Vintage 2005
Graham's 10 Year Tawny
Smith Woodhouse LBV '95

PORTS

Taylor Fladgate Vintage Character	8
Smith Woodhouse LBV 1995	12
Guenoc Vintage Port 2005	12
Graham's 10 Year Tawny Port	12
Niepoort 20 Year Tawny Port	25

BRANDY AND ARMAGNAC

Hennessy VS	9
Remy Martin VSOP	9
Courvoisier VSOP	11
Courvoisier XO	25
Germain Robin XO	25
Germain Robin Shareholders Reserve	16
Sempe Vieil Armagnac 15 Years	8