

## *Coffee Menu*

<b>COFFEE</b>	<b>  3</b>
<b>DECAF COFFEE</b>	<b>  3</b>
<b>ESPRESSO</b>	<b>  4</b>
<b>CAPPUCCINO</b>	<b>  5</b>
<b>CAFÈ LATTE</b>	<b>  5</b>
<b>CAFÈ MACCHIATO</b>	<b>  4</b>
<b>CAFÈ AMERICANO</b>	<b>  4</b>
<b>HOT TEA SELECTION</b>	<b>  4</b>

## *Brandy & Cognac*

<b>GRAND MARNIER</b>	<b>  11</b>
<b>GRAND MARNIER 100YR</b>	<b>  35</b>
<b>LOUIS XIII</b>	<b>  200</b>
<b>HENNESSEY VS</b>	<b>  11</b>
<b>REMY MARTIN VSOP</b>	<b>  10</b>
<b>REMY MARTIN XO</b>	<b>  38</b>

## *Port & Tawny*

<b>FONSECA "BIN 27" RUBY PORT</b>	<b>  11</b>
<b>SANDEMAN FOUNDER'S RESERVE</b>	<b>  11</b>
<b>TAYLOR 20YR TAWNY</b>	<b>  16</b>
<b>WARRES OTIMA 10YR TAWNY PORT</b>	<b>  17</b>
<b>FONSECA 20YR TAWNY PORT</b>	<b>  32</b>
<b>MADEIRA "CHARLESTON"</b>	<b>  17</b>
<b>TAYLOR FLADGATE VINTAGE PORT</b>	<b>  34</b>
<b>TAYLOR TAWNY 40YR</b>	<b>  67</b>



Executive Pastry Chef Richard Farr

HOLY CITY HOSPITALITY

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# Desserts

## **TIRAMISU**

Espresso Rum-Soaked Italian Lady Fingers  
Mascarpone Cream : Marsala Sabayon...9

## **MILK CHOCOLATE PISTACHIO SEMIFREDDO**

Candied Pistachios : Orange Anglaise...9

## **LEMON & BLUEBERRY OLIVE OIL CAKE**

Ricotta Filling : Mascarpone Icing...9

## **DARK CHOCOLATE CRÈME BRÛLÉE**

Hazelnut Liqueur : Sugar Crust...9

## **PEANUT BUTTER CHOCOLATE MOUSSE**

Salted Caramel Brittle : Peanut Butter Powder...9

## **CARROT CAKE**

Cream Cheese Icing : Pralines : Craisins  
Orange Anglaise...9

## **FLOURLESS CHOCOLATE TORTE**

Dark & White Chocolate Ganache  
Chantilly Cream : Raspberry Confit...9

## **NEW YORK STYLE CHEESECAKE**

Seasonal Fruit Compote ...9



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