

DESSERTS

Pavlova (Gluten Free)

Peach Compote, Almond cake, Vanilla ganache

\$12

Pineapple Coconut Cheesecake

Pineapple Compote, Whipped Cream, Caramel

\$12

William's O.G. Key Lime Pie

Graham cracker crust, Whipped cream

\$12

S'mores Cake

Toasted meringue, Chocolate Cake, Graham streusel

\$12

Bananas Foster Sundae

Bananas, Rum, Coconut Cake

\$14

AFTER DINNER COCKTAILS

Succulent's Famous Espresso Martini

*Espresso infused vodka, Mr. Black Coffee Liqueur.
a splash of simple & cream.
\$12*

Tiramisu Martini

*Bacardi Rum, Mr. Black Coffee Liqueur, Amaretto, Demerara &
Mascarpone Cream*

\$14

Homemade Limoncello *\$12*

AFTER DINNER WINE

Dow's 10 year Tawny *\$12*

*Complex nutty aromas, combined with hints of honey and figs.
Rich mature fruit flavors on the palate with a luscious, long finish*

Dow's 20 year Tawny *\$16*

*Excellent bouquet; characteristically nutty with notes of mature
fruit. Rich, softly sweet & smooth with a long elegant finish.*

Dow's 30 year Tawny *\$34*

*Magnificent nose, showing an array of dried fruits and honey.
Gorgeously mellow, with a remarkable, long finish.*

Chateau Les Justices Sauternes *\$18*

*Beautiful bouquet with dried apricots, honey, and orange
Blossoms. Delicate with citrus notes and a light tangy finish*

Liliac & Kracher Transylvanian Ice Wine *\$20*

*Immense concentration of sweetness and complexity.
Delicate notes of white stone fruit, lychee, and pineapple
On the finish.*