



Sweet Cigars \$6
Funnel cake batter, confectioner's sugar, limoncello
Chantilly and balsamic strawberries

Lemon Basil Pound Cake \$7
Cream cheese swirl, raspberry sorbet and diplomat cream

Peanut Butter Whoopie Pie \$8
Chocolate cookie, peanut butter cream and dark
chocolate sauce

Goat Cheese Lavender Turnover \$8.5
White peach sauce, blueberry sauce and Sparky's
honey ice cream

Mojito Crème Brulee \$7
Lime custard, rum mint Chantilly and pop rocks

after dinner at bleu

coffee + liqueur of choice

- Grand Marnier (France) \$7.5
- Sambuca (Italy) \$6
- Blantons (Frankfort, KY) \$9
- Kahlúa (Mexico) \$6
- Drambuie (Scotland) \$8
- Limoncello (Italy) \$6
- Bailey's (Ireland) \$6.50
- Frangelico (Italy) \$6
- B&B (France) \$8
- Meletti Cioccolato (Italy) \$6

scotch

- Chivas Regal \$7
- Glenlivet 12yr \$8
- Oban 14yr \$12
- Lagavulin 16yr \$14
- Glenfiddich 15yr \$10
- Glenmorangie Quinta \$13
- Macallan 12yr \$10

brandy/cognac

- Courvoisier VS \$8
- Hennessy VS \$9
- E&J Brandy \$6

port

- Quinto do Crasto Ruby LBV 2001 \$8.5
- Sandeman 20 year Tawny Port \$9.5

grappa

- Nonino-Grappa Il Chardonnay \$9



bleu
to finish

after
dinner
at bleu