

dessert selection

9.5

Warm Bourbon Pecan Tart

woodford reserve st. regis atlanta select
Bourbon, caramel gelato, caramel anglaise

Sweet Potato Cheesecake

gingersnap crumble, toasted
marshmallows, sugar frosted cranberries

Georgia Honey Crème Brûlée

pomegranate seeds, dark chocolate biscotti

Warm Bear Claw Bread Pudding

candied almonds, pumpkin spice gelato

Warm Skillet Cookie Sundae

valrohna chocolate gelato, sea salt caramel
grand marnier scented whipped cream

Cinnamon Apple & Cranberry Parfait

cinnamon scented apples and cranberries tossed in agave
nectar layered with greek yogurt

St. Regis Macarons

this celebrated confection can be enjoyed

Here - Plate of six **9.5**

To Go - Box of twelve macarons **18**

St. Regis Atlanta Pastry Chef
Ami Dand

by the stem

dessert wines

- 2005 Carmes de Rieussec, Sauternes (FR) 12
2006 JC Cellars Late Harvest Viognier, Lodi (US) 8
2000 Vin Santo Felsina "Verardenga" - Chianti Classico (IT) 8
2009 Moscato d'Asti "Tintero" – Piedmont (IT) 8
2009 Mondavi Moscato d'Oro – Napa (US) 12

port

- Graham's "Six Grapes" Reserve, Portugal 9
Taylor 10 years old tawny, Portugal 12
Taylor 20 years old tawny, Portugal 18
Taylor 30 years old tawny, Portugal 30
Taylor 40 years old tawny, Portugal 50

cordials

- Grand Marnier 100th anniv. cuvee 28
Grand Marnier 150th anniv. cuvee 44
Grappa di Moscato 14
Sambuca 10

cognac

- Hennessy VSOP 15
Remy Martin XO 32
Hennessy Paradis 65
Rémy Martin Louis XIII (2 oz pour) 265
Rémy Martin Louis XIII (1 oz pour) 150
Rémy Martin Louis XIII (1/2 oz pour) 100
Kelt "Petra" (2 oz pour) 180
Kelt "Petra" (1 oz pour) 100
Kelt "Petra" (1/2 oz pour) 60