



DESSERT SPRING 2024

Honey Almond Bread Pudding **

Salted Honey Caramel Sauce, Tahitian Vanilla Gelato
Almond Florentine Cookie

13.95

Suggested Cordial – Amaretto Disaronno

Cinnamon Blueberry Crème Brûlée GF

Cinnamon Blueberry Jam, Cinnamon Custard,
White Chocolate Blueberry Biscotti

12.95

Suggested Cordial – White Chocolate Liqueur

Lemon Meringue Ricotta Cheesecake

Lemon Curd, Candied Lemon Peel,
Crème Anglaise, Toasted Vanilla Bean Meringue

13.95

Suggested Cordial – Italicus, Rosolio di Bergamotto

Banana Split Bar **

Oreo Crust, Banana Cremeux, Banana Mousse,
Strawberry Gelee, Whipped Cream, Chocolate
Sauce, Caramelized Bananas, Candied Walnuts

13.95

Suggested Cordial – Grand Marnier

Mocha Tiramisu Cake GF

Kahlua-Soaked Chocolate Cake,
Coffee Mascarpone Mousse, Chocolate Glaze,
Espresso-Caramel Sauce

12.95

Suggested Cordial – Baileys Irish Cream

Pina Colada Carrot Cake Trifle SF

Pineapple-Coconut Carrot Cake
Cheesecake Mousse, Roasted Pineapple Compote

11.95

Suggested Cordial – Cointreau Liqueur

Gelato GF or Sorbet DF | GF

Flavors: Salted Caramel, Tahitian Vanilla,
Belgian Chocolate, Seasonal Gelato, Seasonal Sorbet
One Scoop: 6.95 | Two Scoops: 10.95

Cookie or Brownie Sundae

One or Two Scoops of Gelato (**Your Choice**)
Whipped Cream, Chocolate Sauce, Caramel Sauce

One Scoop: 10.95 | Two Scoops: 14.95

Samoa Sundae

Coconut Gelato, Toasted Coconut, Caramel Sauce,
Chocolate Sauce, Whipped Cream

12.95

Affogato

One Scoop of Gelato with Espresso

9.95

Any Dessert A la Mode | Add 4.95

Add a Cordial of Your Choice | 4.95

Artisanal Cheese Board **

Chef's Selection of Local Cheese, Crisp Apple
Dried Fruit Compote, Roasted Almonds
Toasted Baguette & Cranberry-Walnut Crostini

19.95

SIGNATURE COFFEE & ESPRESSO DRINKS

Lighthouse Blend Coffee | 4.95

Steep Café Organic Tea | 6

Cappuccino or Latte | 5.95

Single Espresso | 3.95

Double Espresso | 5.95

Americano | 5.95

Espresso, Hot Water

Espresso Con Panna | 5.95

Whipped Cream

Caffé Mocha | 5.95

Monin Swiss Chocolate

Flat White | 5.95

Steamed Milk, Espresso

Caffé Latte | 5.95

Steamed Milk, Milk Foam, Espresso

Coconut-Almond Joy | 5.95

Steamed Milk, Monin Coconut, Almond, Espresso

Add any Monin Premium Syrup

French Vanilla, Dutch Chocolate, Coconut, Almond
Seasonal Flavors

All Desserts Carefully Crafted In-House by Our Talented Pastry Team

PASTRY CHEF:

Jillian Gagel

GF = Gluten Free | **DF** = Dairy Free | **SF** = Sugar Free | ****** = Contains Nuts

Fresh Salt at Saybrook Point Resort & Marina | Saybrook.com



nightcaps

VODKA

Tito's
Breckenridge
Grey Goose
Ketel One
Van Gogh:
(Vanilla, Chocolate, Caramel, Espresso)
Deep Eddy Grapefruit
Effen Coconut
Effen Cucumber
Pomegranate

GIN

Beefeater
Bombay Sapphire
Empress
Hendricks
Tanqueray

RUM

Blue Chair White Rum
Brugal 1888
Captain Morgan
Cruzan Black Strap
Blue Chair Coconut
Mount Gay
Myers

TEQUILA

Herradura
Herradura Anejo
Patrón Silver
Casamigos Silver
Casamigos Reposado
Casamigos Anejo
Casamigos Mezcal
Clase Azul
Tanteo Jalapeño
Coramino

PORT & SHERRY

Dry Sack
Fonseca Bin 27
Grahams 10 Year
Grahams 20 Year
Taylor Fladgate Fine Ruby

SCOTCH

Glenlivet 12 Year
Glenmorangie 10 Year
Johnnie Walker Black
Johnnie Walker Blue
Johnnie Walker Red
Lagavulin 16 Year
The Macallan 12 Year
Talisker 10 Year

BOURBON & WHISKEY

Basil Hayden 8 Year
Bulleit
Bulleit Rye
Elijah Craig Straight Rye
Jack Daniels No. 7
Michter's
Michter's Rye
Knob Creek Rye
Knob Creek 9 Year
Makers Mark
Woodford Reserve
Woodford Rye
Brown Sugar Bourbon

COGNACS & BRANDIES

B & B
Benedictine
Courvoisier VS
Courvoisier VSOP
Grand Marnier
Hennessy VS
Hennessy VSOP
Remy Martin VSOP

CORDIALS

Amaretto Disaronno
Baileys
Chambord
Drambuie
Kahlua
Lazzaroni Limoncello
Sambuca Black
Sambuca White
Amaro Averna
Fernet Branca
Borghetti Caffé Espresso

Fresh Salt Espresso Martini

Borghetti Espresso Liqueur, Espresso
Frangelico, Vanilla Vodka, Tito's Vodka
16

Peanut Butter Cup Martini

Skrewball Peanut Butter Whiskey, Heavy Cream
Peanut Butter, Bicerin Chocolate Liqueur
16

Espresso Martini Affogato

Kahlua, Tito's Vodka, Espresso, Vanilla Gelato
18

Raspberry White Chocolate Martini

Muddled Raspberries, Chocolate Vodka
Bicerin White Chocolate Liqueur, Chambord
16

Minty Mistletoe

Van Gogh Chocolate Vodka
Crème de Menthe, Crème de Cocoa, Cream
16

Banana Foster Martini

Van Gogh Vanilla Vodka, Banana Liqueur
Brown Sugar Simple Syrup, Butterscotch
Heavy Cream, Cinnamon
16

Peanut Butter Chocolate Old Fashioned

Skrewball Peanut Butter Whiskey
Bulleit Bourbon, Chocolate & Orange Bitters
16

COFFEE DRINKS

Keoke Coffee

Coffee Liqueur
Brandy, Crème de Cacao
12.95

B-52

Kahlua, Bailey's
Grand Marnier, Coffee
12.95

Nutty Irishman

Frangelico, Bailey's
Coffee, Whipped Cream
12.95

AFTER DINNER