



## DESSERT

### CHOCOLATE CAKE

Hand Spun Ice Cream, Chocolate Sauce 15

### TEN LAYER CARROT CAKE

Cream Cheese Icing and Pineapple Syrup 18

### CHOCOLATE PEANUT BUTTER PIE

Peanut Butter Mousse, Bittersweet Chocolate Ganache 17

### WARM BUTTER CAKE

Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 17

### CRÈME BRULÉE *gf*

Vanilla Custard, Caramelized Sugar Top and Fresh Berries 16

### SORBET *gf*

Chef's Selection, Almond Cookie 12

## DESSERT COCKTAILS

### SALTY CARAMEL

Ketel One, Caramel, Cream,  
Madagascar Vanilla Bean 13

### ESPRESSO MARTINI

Belvedere Vodka, Espresso, Café Liqueur,  
Served Black or with Cream 15

## PORTS

TAYLOR FLADGATE <i>10yr Tawny</i>	11
TAYLOR FLADGATE <i>1st Estate Ruby</i>	10
FONSECA <i>10yr Tawny</i>	12
FONSECA <i>20yr Tawny</i>	14
GRAHAM'S <i>40 Tawny</i>	30
DOW'S <i>1994 Vintage Port</i>	28

## DESSERT WINES & CHAMPAGNE

MOSCATO D'ASTI	14
FAR NIENTE " <i>Dolce</i> "	25
INNISKILLIN <i>Ice Wine, CAN</i>	26
ROYAL TOKAI <i>HUN</i>	18
VEUVE CLICQUOT, YELLOW LABEL	23

## GRAPPA

VILLA BANFI	10
GAJA	30
TIGNANELLO	25

## BRANDY

COURVOISIER XO <i>FRA</i>	35
MARTEL CORDON BLEU <i>FRA</i>	30
C. DROUIN CALVADOS <i>FRA</i>	13
HENNESSY VSOP <i>FRA</i>	19
HENNESSY XO <i>FRA</i>	65
LARRESSINGLE ARMAGNAC <i>FRA</i>	15
REMY MARTIN XO	50
REMY MARTIN VSOP	16

REMY MARTIN LOUIS XIII ½ oz. 75 1 oz. 150 1 ½ oz. 200

*gf* CAN BE MADE GLUTEN FREE FRIENDLY WITH MODIFICATIONS ON REQUEST