



## DESSERT

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 19

CRÈME BRULÉE *gf*  
 Vanilla Custard, Caramelized Sugar Top and Fresh Berries 17

SORBET *gf*  
 Chef's Selection, Almond Cookie 10

CHOCOLATE CAKE  
 Hand Spun Ice Cream, Chocolate Sauce 16

## DESSERT COCKTAILS

SALTY CARAMEL  
 Ketel One, Caramel, Cream,  
 Madagascar Vanilla Bean 14

ESPRESSO MARTINI  
 Belvedere Vodka, Espresso, Café Liqueur  
 Served Black or with Cream 14

## PORTS

TAYLOR FLADGATE 8  
 TAYLOR FLADGATE *1st Estate* 13  
 FONSECA *10yr* 7  
 FONSECA *20yr* 12  
 GRAHAM'S *40yr* 30

## DESSERT WINES

### & CHAMPAGNE

ALLURE MOSCATO 11  
 INNISKILLIN *Ice Wine* 22  
 FAR NIENTE *"Dolce"* 25  
 VEUVE CLICQUOT, YELLOW LABEL 35

## GRAND MARNIER

GRAND MARNIER *Cordon Rouge* 13.75  
 GRAND MARNIER *100 Centenaire* 32  
 GRAND MARNIER 1880 60  
 GRAND MARNIER *Quintessence* 100

## COGNAC

COURVOISIER VS 15.5  
 COURVOISIER XO 28.5  
 COURVOISIER L'ESSENCE 150  
 HENNESSY VS 17  
 MARTEL CORDON BLEU 21  
 REMY-MARTIN VSOP 19.5  
 REMY-MARTIN XO 38.5  
 REMY-MARTIN LOUIS XIII  
*0.5oz 80 | 1.0oz 160 | 1.5oz 240*