



## 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 TORTE *gf*  
Dark Valrhona Chocolate Ganache,  
Flourless Chocolate Cake, Spiced Almonds 17

## DESSERT COCKTAILS

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

ESPRESSO MARTINI  
Belvedere Vodka, Espresso, Café Liqueur  
Served Black or with Cream 16

## PORTS

TAYLOR FLADGATE 8  
TAYLOR FLADGATE *1st Estate* 13  
FONSECA *10yr* 7  
FONSECA *20yr* 12  
GRAHAM'S *40yr* 30  
PENFOLDS GRANDFATHER *Rare Tawny* 18

## 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 *Quintessence* 100

## COGNAC

COURVOISIER VS 15.5  
COURVOISIER XO 28.5  
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