



## DESSERT

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

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 12

## 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 18

## PORTS

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

## DESSERT WINES & CHAMPAGNE

MOSCATO D'ASTI 14  
 FAR NIENTE "*Dolce*" 25  
 INNISKILLIN *Ice Wine, CAN* 26  
 ROYAL TOKAI *HUN* 18  
 VEUVE CLICQUOT, YELLOW LABEL 30

## GRAPPA

VILLA BANFI 10  
 GAJA 30  
 TIGNANELLO 25

## BRANDY

COURVOISIER XO *FRA* 35  
 MARTEL CORDON BLEU *FRA* 30  
 C. DROUIN CALVADOS *FRA* 13  
 HENNESSY VSOP *FRA* 19  
 HENNESSY XO *FRA* 65  
 LARRESSINGLE ARMAGNAC *FRA* 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