



DESSERT

CHOCOLATE TORTE *gf*
 Dark Valrhona Chocolate Ganache,
 Flourless Chocolate Cake, Spiced Almonds 18

TEN LAYER CARROT CAKE
 Cream Cheese Icing and Pineapple Syrup 19

CHOCOLATE PEANUT BUTTER PIE
 Peanut Butter Mousse, Bittersweet Chocolate Ganache 18

WARM BUTTER CAKE
 Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 20

CRÈME BRULÉE *gf*
 Vanilla Custard, Caramelized Sugar Top and Fresh Berries 18

SORBET *gf*
 Chef's Selection, Almond Cookie 12

DESSERT COCKTAILS

SALTY CARAMEL
 Ketel One, Caramel, Cream, Madagascar
 Vanilla Bean, Egg White 15

ESPRESSO MARTINI
 Belvedere Vodka, Espresso, Café Liqueur,
 Served Black or with Cream 19

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