



## DESSERT

TEN LAYER CARROT CAKE  
Cream Cheese Icing and Pineapple Syrup 20

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

WARM BUTTER CAKE  
Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 21

CRÈME BRULÉE *gf*  
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 19

SORBET *gf*  
Chef's Selection, Almond Cookie 11

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

## DESSERT COCKTAILS

AMARO NOCHE  
Don Julio Añejo Tequila,  
Carpano Antica, Graham's 10 Year,  
Amaro Averna, & Frangelico 18

ESPRESSO MARTINI  
Ketel One Vodka, Vanille de  
Madagascar, Espresso, Kahlua,  
Served Black or with Cream 18

## PORTS

TAYLOR FLADGATE 12  
TAYLOR FLADGATE *1st Estate* 9  
FONSECA *10yr* 8  
FONSECA *20yr* 13  
GRAHAM'S *40yr* 40  
PENFOLDS GRANDFATHER *Rare Tawny* 18

## DESSERT WINES & CHAMPAGNE

INNISKILLIN *Ice Wine* 25  
FAR NIENTE "*Dolce*" 32  
VEUVE CLICQUOT, YELLOW LABEL 35  
INNISKILLIN *Cabernet Franc* 36

## GRAND MARNIER

GRAND MARNIER *Cordon Rouge* 14  
GRAND MARNIER *100 Centenaire* 39  
GRAND MARNIER *Quintessence*  
1oz 175 | 2oz 350

## COGNAC

COURVOISIER VSOP 19.5  
COURVOISIER XO 33  
HENNESSY VSOP 27  
MARTEL CORDON BLEU 49  
REMY-MARTIN VSOP 19.5  
REMY-MARTIN XO 45  
REMY-MARTIN LOUIS XIII  
0.5oz 110 | 1.0oz 220 | 1.5oz 330