



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
 Port, Amaro Averna & Frangelico 20

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