



DESSERT

fresh fruit & sorbet

macerated fruit & berries, 2 scoops sorbet
12.

chocolate hazelnut crunch cake

chocolate sauce, whipped cream

14.

apple tart

vanilla ice cream, caramel sauce

14.

pumpkin pie crème brûlée

candied pecan biscotti, cranberry jam

14.

cheesecake lollipop tree

whipped cream

18.

molten chocolate cake for 2

toffee, caramel, vanilla ice cream

18.

baked alaska for 2

blueberry cake crumble, vanilla ice cream

16.

COFFEE & TEA

Freshly Brewed Coffee – 4.

Espresso – 5.

Cappuccino – 6.

Latte – 6.

Tea – 5.

all available decaffeinated

AFTER DINNER LIBATIONS

DESSERT WINES

PORT (3oz)

Graham's 6 Grapes	14.
Graham's Tawney 10 year	16.
Graham's Tawney 20 year	20.
Graham's Tawney 30 year	30.
Graham's Tawney 40 year	40.

PORT FLIGHTS – choose any 4 (1.5 oz each) 40.

MADEIRA (3oz)

Blandy's Arvada 16.

MOSCATO (2oz)

Robert Mondavi Moscato d'Oro 15.

ICE WINE (2oz)

Inniskillin Vial Pearl 25.

Inniskillin Cabernet Franc 40.

COGNAC & ARMAGNAC

Larressingle XO 35.

Remy Martin VSOP / XO 22. / 60.

Hennessy VSOP / XO 22. / 60.

Chateau de Laubade VSOP / XO 20. / 28.

Chateau de Laubade 1967-1982 ask server

DIGESTIF

Nonino Amaro Quintessentia 17.

Averna 14.

Breckenridge Bitters 14.

Drambuie 15.

Dupont Calvados 19.

Fernet Branca 15.

Pernod 16.

Nonino Grappa 19.

St. George Absinthe 20.

LIQUORS

(2oz or 1oz with coffee)

Romana Sambuca White 15. / 10.

Romana Sambuca Black 15. / 10.

Baileys 15. / 10.

Frangelico 15. / 10.