

HOUSE MADE DESSERTS 7.

RED WINE POACHED PEAR

CHILLED SWEET PEAR NESTLED WITH MASCARPONE & PISTACHIO

CHOCOLATE TRUFFLE CAKE

7 LAYER CHOCOLATE CAKE WITH MILK CHOCOLATE TRUFFLES

VANILLA CRÈME BRULÉE

RICH VANILLA BEAN CUSTARD WITH CARAMELIZED SUGAR

CHEESE CANNOLIS

CREAMY RICOTTA FILLING WITH MINI CHOCOLATE CHIPS

NY STYLE CHEESECAKE

TOPPED WITH SEASONAL FRUIT

CHOCOLATE MOUSSE

LAYERED WITH WHIPPED CREAM & CHOCOLATE SHAVINGS

HOUSE MADE ICE CREAM & SORBET 5.

ASK YOUR SERVER FOR TODAY'S SELECTION

DESSERT COCKTAILS 8.

NUTTY IRISHMAN

BAILYS, FRANGELICO

VANILLA KISS

VANILLA VODKA, KAHLUA, COCO, COFFEE, WHIPPED CREAM

CAFÉ AMBROSIA

DISARONNO, FRANGELICO, COFFEE, WHIPPED CREAM

B52 COFFEE

GRAND MARNIER, BAILYS, KAHLUA, WHIPPED CREAM

AFTER DINNER SPIRITS

REMY MARTIN VSOP, COGNAC 9.

COURVOISIER VSOP, COGNAC 10.

MAISON SURRENNE XO, CHAMPAGNE COGNAC 20.

SANDEMAN ARMADA RICH CREAM SHERRY 7.

ALLEGRINI DI AMARONE, GRAPPA 9.

PAUL MASSON GRANDE AMBER, BRANDY 6.

GERMAIN ROBIN FINE VSOP, BRANDY 10.

PORTS

TAYLOR FLADGATE 20 YEAR 11.

QUINTA DO NOVAL LBV 9.

QUINTA DO NOVAL TAWNEY 7.

DESSERT WINES

YALUMBA RESERVE MUSCAT 7.

PACIFIC RIM ICE WINE 10.

HERON HILL VIDAL BLANC 8.

SINGLE MALT

GLENLIVET 12 YR 9.

LAPHROIG 10 YR 9.

BUICHLADDICH 16 YR 15.

MACALLAN 12 YR 0.

OBAN 14 YR 12.

SINGLETON 12 YR 9.

BALVENIE 12 YR 0.

GLENFIDDICH 9.