

Sweet & Savory Endings

INCLUDED WITH DINNER FOR OUR PRIX FIXE MENU GUESTS'

Triple Chocolate Mousse Gateau

LAYERS OF DARK, WHITE, AND MILK CHOCOLATE MOUSSE, PERCHED ON A DARK CHOCOLATE CAKE LAYER, ENROBED IN DARK CHOCOLATE GANACHE 13

Milk & Cookies

MADAGASCAR VANILLA INFUSED CRÈME BRULÉE "THE MILK", FRESHLY BAKED ASSORTED COOKIES FOR DIPPING 12

Key Lime Tarte

CRUNCHY BAKED TART SHELL, KEY LIME CUSTARD, CHILI-LIME TUILLE, SPICED RUM, BROWN SUGAR, BUTTER AND LIME SAUCE, TOASTED COCONUT SPRINKLE 12

Mixed Berry Custard (GF-VEGan)

COCONUT MILK CUSTARD, FRESH ASSORTED BERRIES, HINTS OF LEMON AND VANILLA, GLUTEN FREE AND VEGAN 11

Cheese Plate

CHEF'S SELECTION OF FOUR CHEESES, SWEET-SAVORY JAMS, TOASTED ALMONDS, CROSTINI, FRUIT BREAD CRISPS, GRAPES OR SEASONAL FRUIT 16 \$5 PREMIUM FOR PRIX FIXE MENU

Gelato

THE CLASSIC ITALIAN SLOW-CHURNED FROZEN CUSTARD, WE OFFER VANILLA, CHOCOLATE, OR A FEATURED FLAVOR PER SCOOP 6

Coffee - Espresso

Coffee

DOCK STREET, CITY ROAST BLEND, RICH AND AROMATIC 4

Espresso

ITALIAN ROAST, BITTER, BALANCED, AROMATIC 4

Cappuccino

ITALIAN ROAST ESPRESSO, FRESH CREAM FROTH 6

Ports & Brandy

SANDEMAN'S FINE TAWNY PORT -14
SANDEMAN'S 10-YEAR TAWNY PORT -16
SANDEMAN'S 20-YEAR TAWNY PORT - 21
W&J GRAHAM'S SIX GRAPE RESERVE RUBY PORT -12

REMY MARTIN XO COGNAC -48
REMY MARTIN VSOP COGNAC -15 COURVOISIER VSOP COGNAC -14
REMY MARTIN 1738 ACCORD ROYAL COGNAC -18
ST. GEORGE PEAR BRANDY (EAU DI VIE) -15

Scotch & Whiskey

GLENFIDDICH 12-YEAR HIGHLAND PARK 12-YEAR
MACALLAN 12-YEAR DOUBLE CASK LAPHROAIG 10-YEAR
BALVENIE DOUBLEWOOD 17-YEAR
RED BREAST 12-YEAR IRISH WHISKEY
JOHNNY WALKER RED LABEL JOHNNY WALKER BLACK LABEL

BLACKBACK HONEY RYE BASIL HAYDEN
BLADE AND BOW WOODFORD RESERVE
ANGEL'S ENVY

Cordials-Liqueurs

FRANGELICO GRAND MARNIER
CHAMBORD DRAMBUIE
B&B GALLIANO

Digestifs

CAMPARI APEROL
EDA RHYNE APPALACHIAN FERNET
FERNET BRANCA LIQUEUR

Dessert in a Glass

TIRAMISU MARTINI 13
ESPRESSO MARTINI 13



*Dessert &
After Dinner
September 2023*