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

"Coffee & Cookies"

COFFEE AND KAHLUA INFUSED CRÈME BRULEE "THE COFFEE", FRESHLY BAKED ASSORTED COOKIES FOR DIPPING 12

Gingerbread Gookie Cheesecake

DECADENT GINGER SPICED CHEESECAKE, COOKIE CRUST, BUTTER RUM SAUCE, GINGERBREAD COOKIE 12

Mixed Berry Custard (GF-VEGan)

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

Cheese Llate

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

Gappuccino

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
BLADE AND BOW

BASIL HAYDEN

WOODFORD RESERVE

ANGEL'S ENVY

<u>Cordials-Liqueurs</u>

FRANGELICO CHAMBORD B&B GRAND MARNIER
DRAMBUIE
GALLIANO

<u>Digestifs</u>

CAMPARI APEROL
EDA RHYNE APPALACHIAN FERNET
FERNET BRANCA LIQUEUR

<u>Dessert in a Glass</u>

TIRAMISU MARTINI 13 ESPRESSO MARTINI 13



Dessert & After Dinner

Winter 2024