

Atwater's

CHOCOLATE GANACHE CAKE 11

Garnished with Chambord Butterscotch

VANILLA CRÈME BRÛLÉE 10

Garnished with White Chocolate Mousse
and Fresh Berries

BOURBON and SMOKED BACON

PECAN TART 10

Grahams Butter Pecan Ice Cream,
Sea Salt Caramel

PISTACHIO AND RAW HONEY SEMIFREDDO 10

Mocha Mousse and Warm Pumpkin Chutney

Brewed Coffee 4

Tea Forte 5

Cappuccino 5.50

Latte 5.50

Espresso 5

DESSERT WINE

2 OZ

Santa Julia Late Harvest Torrontes 2014 *Argentina*

6

Dandelion Vineyards 'Legacy of the Barossa' *Australia*

8

Kracher Auslese Cuvee 2011 *Austria*

8

Château Laribotte Sauternes 2011 *France*

10

Château Roûmieu-Lacoste Sauternes 2012 *France*

12

Inniskillin Vidal Icewine 2014 *Canada*

22

PORT

2 OZ

Dow's Ruby

6

Dow's LBV 2011

8

Dow's LBV 2009

9

Dow's 10 YR Tawny

10

Dow's 20 YR Tawny

16

Taylor Fladgate 20 YR Tawny

18

Atwater's

SINGLE MALT SCOTCH

LIGHT AND FLORAL

Glenlivet 12 YR *Speyside* 12

Glenfiddich 12 YR *Speyside* 16

FRUIT AND SPICE - MEDIUM BODIED

Glenlivet Founders Reserve *Speyside* 12

Macallan Double Cask 12 YR *Speyside* 23

Macallan Rare Cask 32

RICH AND ROUNDED

Glenfiddich 15 YR *Speyside* 15

Oban 14 YR *Highland* 16

Macallan 12 YR *Speyside* 18

Macallan 18 YR *Speyside* 28

SMOKE AND PEAT - FULL BODIED

Laphroaig 10 YR *Islay* 14

Talisker 10 YR *Isle of Skye* 16

Lagavulin 16 YR *Islay* 17

COGNAC

Pierre Ferrand 11

Park Carte Blanche VS 11

Park Borderies Single Vineyard 14

Remy Martin VSOP 14

Courvosier VS 12

Dusse 17

Hennessy VS 14

Hennessy VSOP 18

RUM

Ron Diplomatico Reserva Exclusiva Sipping Rum *Venezuela* 10