



DESSERTS

CHOCOLATE GANACHE CAKE 11

Garnished with Chambord Butterscotch

VANILLA CRÈME BRÛLÉE 10

Garnished with White Chocolate Mousse
and Fresh Berries

SEASONAL CHEESECAKE 11

Chef's Seasonal Selection of House Made Cheesecake

ESPRESSO SEMI FREDO 9

Garnished with Almond Biscotti, Bourbon Caramel,
and Vanilla Whipped Cream

Brewed Coffee 4

Tea Forte 5

Cappuccino 5.50

Latte 5.50

Espresso 5

DESSERT WINE

	2 OZ
Santa Julia Late Harvest Torrontes 2014 <i>Argentina</i>	6
Dandelion Vineyards 'Legacy of the Barossa' <i>Australia</i>	8
Kracher Auslese Cuvee 2011 <i>Austria</i>	8
Château Laribotte Sauternes 2011 <i>France</i>	10
Château Roûmieu-Lacoste Sauternes 2012 <i>France</i>	12
Inniskillin Vidal Icewine 2014 <i>Canada</i>	22

PORT

	2 OZ
Dow's Ruby	6
Dow's LBV 2011	8
Dow's LBV 2009	9
Dow's 10 YR Tawny	10
Meyer Family	12
Galante Vineyards Bulls Eye 2014	13
Dow's 20 YR Tawny	16
Taylor Fladgate 20 YR Tawny	18



SINGLE MALT SCOTCH

LIGHT AND FLORAL

Glenlivet 12 YR <i>Speyside</i>	12
Glenfiddich 12 YR <i>Speyside</i>	16

FRUIT AND SPICE - MEDIUM BODIED

Glenlivet Founders Reserve <i>Speyside</i>	12
Macallan Double Cask 12 YR <i>Speyside</i>	23
Macallan Rare Cask	32

RICH AND ROUNDED

Glenfiddich 15 YR <i>Speyside</i>	15
Oban 14 YR <i>Highland</i>	16
Macallan 12 YR <i>Speyside</i>	18
Macallan 18 YR <i>Speyside</i>	28

SMOKE AND PEAT - FULL BODIED

Laphroaig 10 YR <i>Islay</i>	14
Talisker 10 YR <i>Isle of Skye</i>	16
Lagavulin 16 YR <i>Islay</i>	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 <i>Venezuela</i>	10
Ron Zacapa Centenario 23 Sistema Solera <i>Guatemala</i>	12