



ESTABLISHED 1927

# Dessert & After Dinner Drinks

## Dessert Wine

		<b>Glass</b>	<b>Bottle</b>
114	Shramburg Cremant (750 ml)		\$85.00
500	Quady Essencia, Muscat	\$10.25	\$67.50
502	Quady Elysium, Muscat	\$10.25	\$67.50

## Port

		<b>Glass</b>	<b>Bottle</b>
538	Yalumba, Antique Tawny	\$16.00	\$64.00
	Ficklin Vineyards Tinta	\$13.00	\$78.00
525304	Quinta De La Rosa, 2013 Late Btl	\$19.50	\$114.25
	Sandeman	\$13.75	

## Cognac

	<b>Glass</b>
Hennessey V.S.O.P.	\$16.25
Courvoisier V.S.O.P.	\$16.25
Remy Martin V.S.O.P.	\$16.25
Hine Antique	\$36.00
Martell Cordon Bleu	\$36.00
Remy Martin Louis XIII	\$200.00

## Eau De Vie

	<b>Glass</b>
Clear Creek Williams Pear Brandy	\$13.50



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## A Sweet Ending

### Chocolate Fudge Chai

#### Brownie

Cal. 780

Fudge Brownie, Chai Mousse,  
Caramelito Ganache, Spiced  
Anglaise, Cocoa Nib Brittle

\$13

### Pumpkin Crème

#### Brulèe

Cal. 500

Gooseberries, Glass Sugar  
Tuile, Toasted Pepita Seeds

+

\$13

### Caramel Apple

#### Cheesecake

Cal. 730

Apple Compote, Chantilly  
Cream, Salted Caramel,  
Streusel, Apple Leather

\$13

### Fig Almond Tart

Cal. 530

Frangipane Tart, Fig Jam,  
Honey Mascarpone,  
Caramelized Fig,  
Boysenberry Compote,  
Candied Marcona  
Almonds, Dehydrated  
Manuka Honey N

\$14.50

### Butterscotch

#### Bourbon Cake

Cal. 930

Spiced Cake, Butterscotch  
Buttercream, Sweet  
Bourbon Sauce, Bubble

Sugar

\$13

### Boysenberry Pie

Cal. 535

Boysenberry Compote,  
Streusel, Chantilly Cream

\$12.50

**Ice Cream \$4.25 per scoop**

**Trio Sampler \$12**

**Ice Cream** cal. 140-260 *Chocolate, Vanilla, Strawberry*

**House-made Gelato** cal. 330-350 *Praline, Dulce de Leche, Coffee*

**House-made Sorbet** cal. 360-521 *Mango, Passion Fruit, Coconut,*

*N—Contains Nuts, + — Made or may have been made without gluten ingredients*