



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



## A Sweet Ending

### Boysenberry Pie

Cal. 535

Boysenberry Compote  
Streusel, Chantilly Cream  
12.50

### Coconut Milk Panna Cotta

\*+

Cal. 276

Pomegranate Coulis, Toasted  
Coconut, Fresh Pomegranate Seeds  
13

### Ricotta Cheese Cake

Cal. 985

Fresh Mixed Berry Compote  
13

### Lemon Meringue Tart

Lemon Tart, Italian  
Meringue, Raspberry Coulis  
Cal. 930

13

### Chocolate Hazelnut

#### Layered Cake *N*

Cal. 1538

Chocolate Cake, Praline  
Buttercream, Chocolate Fudge  
Frosting, Hazelnut Brittle  
Kumquat Marmalade  
19

### Carmel Crème Brulee

Cal. 530

White Chocolate, Bubble Sugar  
Toffee  
13

### Profiteroles

Cal. 739

French Vanilla Bean Gelato, Chocolate Ganashe  
13

**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, \* — Vegan + — Made or may have been made  
without gluten ingredients