



Dessert Course

Hazelnut Chocolate Beignets, candied hazelnuts, espresso ice cream and sweet milk froth

8

Baked Manjari Chocolate Mousse with vanilla bean anglaise sauce and shaved white chocolate

9

Crispy Mascarpone stuffed French Toast, Chinese five spice caramel ice cream apple compote and spiced Italian meringue

8

Pumpkin Cheesecake, roasted chestnut puree with toasted pumpkin seed brittle and apricot brandy sauce

8

Assorted House Ice Creams and Sorbets

6

Cheese Slate

Artisinal Cheese Slate and Accompaniments

16



Ports by the Glass

Fonseca 85'	19
Graham's 83'	18
Sandeman 20 Year Tawny	9
Graham's Six Grapes	6

Dessert Wines by the Bottle

Muscato d'Asti	
Michele Chiarlo "Nivole"	20
Mer Soleil, Late Harvest	
Santa Lucia Highlands 01'	56
Riseccoli Vin Santo del	
Chianti Classico	100
Chateau d' Yquem,	
Sauternes 02'	550

Hot Drinks

The Bailey	6
Bailey's Irish Cream & Coffee.	
B-52	6
Kaluha, Bailey's Irish Cream, Grand Marnier, & Coffee.	
Irish Coffee	6
Jameson Irish Whiskey & Coffee.	
Mexican Coffee	6
Cuervo Tequila, Kaluha, & Coffee.	
Kioki Coffee	6
Brandy, Kaluha, & Coffee.	
Nutty Coffee	6
Amaretto, Frangelico and Coffee.	
Alpine	6
Peppermint Schnapps & Hot Chocolate.	
Chocolate CreamSicle	6
Stoli Vanilla, Triple Sec, & Hot Chocolate.	
Timbers Hot Cocoa	6
Stoli Vanilla, Bailey's, Frangelico & Hot Chocolate.	
Chimney Fire	6
Amaretto and Hot Cider.	