

DESSERTS

Bourbon Caramel Crème Brûlée ... 8

Bourbon-spiked caramel under a classic crème brûlée,
fresh raspberries

Trio of Fresh Fruit Sorbets ... 8

Key Lime Tart ... 9

Individual deep dish tart, raspberry coulis, toasted meringue, candied lime zest

Brûlée Cheesecake ... 9

Anglaise sauce, burnt sugar

Godiva Swiss Chocolate Ganache Cake ... 12

Dark Swiss chocolate cake layers infused with Godiva chocolate liqueur,
chocolate ganache frosting, raspberry sauce, chocolate truffle

AFTER DINNER & ESPRESSO DRINKS

Espresso	3	Café Latté	4
Cappuccino	4	Café Mocha	4

Parkers' Coffee

Baileys, Káhlua, Frangelico, Coffee

8

French Press Coffee

Regular or Decaffeinated

8

DESSERT BEER & WINE

Lindeman's Framboise 4%	12
Justin <i>Obtuse</i> 2013 (Paso Robles)	7
Croft Distinction Special Reserve (Porto)	8
Sandeman Founders Reserve (Porto)	9
Cockburn's 20 year old Tawny (Porto)	13
Dow's 30 year Old Tawny (Porto)	18
Inniskillin Vidal <i>Pearl</i> 2012 (Niagara Peninsula)	19

APERITIF & DIGESTIF

Chateau de Laubade, VSOP 11

Martell, VS 11	Martell, Cordon Bleu 23
Courvoisier, VSOP 11	Courvoisier, XO 26
Hennessy, VSOP 13	Hennessy, XO 32
Remy Martin, VSOP 14	Remy Martin, XO 26

Remy Martin Louis XIII

Grand Champagne Cognac aged for 100 years