

# 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

Godiva chocolate liqueur, chocolate ganache frosting, raspberry coulis,  
chocolate truffle

## Warm Butter Cake ... 12

Strawberry puree, streusel crumble, vanilla ice cream

# AFTER DINNER & ESPRESSO DRINKS

Espresso . . . . .	3	Café Latté . . . . .	4
Cappuccino . . . . .	4	Café Mocha . . . . .	4

### Parkers' Coffee 8

Baileys, Káhlua, Frangelico, Coffee

### French Press Coffee 8

Regular or Decaffeinated

# DESSERT BEER & WINE

Lindeman's Framboise 4% . . . . .	12
Terra d'Oro Zinfandel Port (California) . . . . .	6
Croft Distinction Special Reserve (Porto) . . . . .	8
Cockburn's LBV 2009 (Porto) . . . . .	9
Cockburn's 20 year old Tawny (Porto) . . . . .	13
Dow's 30 year Old Tawny (Porto) . . . . .	18
Inniskillin Vidal <i>Pearl</i> 2014 (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

### Louis XIII de Remy Martin

*Grand Champagne Cognac aged for 100 years*  
1/2 oz - 90    1 oz - 175    2 oz - 325