

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 ... 13

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> 2015 (Niagara Peninsula)	19

APERITIF & DIGESTIF

Larressingle, 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