

# 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,  
Chocolate Truffle

## Warm Butter Cake ... 13

Strawberry Puree, Streusel Crumble, Vanilla Ice Cream

# AFTER DINNER & ESPRESSO DRINKS

Espresso . . . . .	4	Café Latté . . . . .	5
Cappuccino . . . . .	5	Café Mocha . . . . .	6
<b>Parkers' Coffee</b>	<b>8</b>	<b>French Press Coffee</b>	<b>8</b>
Baileys, Káhlua, Frangelico, Coffee		Regular or Decaffeinated	

# DESSERT BEER & WINE

Lindeman's Framboise 4%	12
Terra d'Oro Zinfandel Port (California)	8
Croft Distinction Special Reserve (Porto)	8
Cockburn's Late Bottled Vintage 2012 (Porto)	9
Cockburn's, 20 year Tawny (Porto)	14
Dow's, 30 year Tawny (Porto)	22
Inniskillin Vidal <i>Pearl</i> 2017 (Niagara Peninsula)	23

# 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