

# 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

## Warm Chocolate Brownie Custard ... 9

Banana Caramel Sauce, Chocolate Sauce,  
French Vanilla Ice Cream, Toasted Walnuts

## 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> 8		<b>French Press Coffee</b> 8	
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
2 Towns Apple Pommeau (Oregon) . . . . .	9

# APERITIF & DIGESTIF

Courvoisier, VSOP . . . . .	11	Martell, VSOP . . . . .	12
Courvoisier, XO . . . . .	26	Martell, Cordon Bleu . . . . .	23
Rémy Martin, VSOP . . . . .	12	Hennessy, VSOP . . . . .	13
Rémy Martin, 1738 Royal Accord . . . . .	13	Hennessy, XO . . . . .	32
Rémy Martin, XO . . . . .	26	Larressingle, VSOP . . . . .	11

## Louis XIII de Rémy Martin

*Grand Champagne Cognac Aged for 100 Years*  
1/2 oz - 90    1 oz - 175    2 oz - 325