

## DESSERTS FROM THE KITCHEN

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*All desserts are proudly made fresh by our  
in-house pastry chef.*

### SALTED CARAMEL CHOCOLATE TRUFFLE CAKE

Vanilla bean ice cream, crème anglaise & candied  
pecans \$8

### WHITE CHOCOLATE & FRANGELICO MOUSSE CAKE

An award winning dessert \$9

### KEY LIME PIE

Coconut sorbet, mango sauce & sesame tuile \$8

### SORBET TRIO

Chef's choice complimentary trio of sorbet flavors  
with fresh fruit \$8

### ARTISAN CHEESE BOARD

Chef's selection of four cheeses \$13

## DESSERTS FROM THE BAR

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### WHITE CHOCOLATE MARTINI

Godiva White Liqueur, Vodka, White Crème de  
Cacao \$8

### TOASTED ALMOND MARTINI

Amaretto, Coffee Liqueur, Light Cream \$8

### IRISH MONK MARTINI

Frangelico, Irish Cream, Dark Crème de Cacao,  
Light Cream \$8

### CHOCOLATE COVERED CHERRY-TINI

Godiva Dark Liqueur, Irish Cream, Vodka, Cherry  
Juice \$8

### BRANDY ALEXANDER MARTINI

Brandy, Dark Crème de Cacao, Light Cream \$8

BRANDY, COGNAC,  
AFTER DINNER DRINKS

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COURVOISIER VS	\$7
REMY MARTIN VSOP	\$8
PORT	
Ramos Pinto Tawny	\$7
Ramos Pinto LBV 2004	\$10
Ramos Pinto 10 Year	\$12
EISWEIN ICE WINE	\$6
LEMONCELLO	\$6

SINGLE MALT SCOTCH

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THE BALVENIE 12 YEAR	\$8
CRAGGANMORE 12 YEAR	\$10
DALWHINNIE 15 YEAR	\$11
GLENFIDDICH 12 YEAR	\$8
THE GLENLIVET 12 YEAR	\$10
JOHNNIE WALKER BLUE <i>Blended</i>	\$42
LAPHROAIG 10 YEAR	\$10
THE MACALLAN 12 YEAR	\$12
THE MACALLAN 18 YEAR	\$35
THE MACALLAN 25 YEAR	\$85
OBAN 14 YEAR	\$15

ALL LIQUOR PRICING IS INCLUSIVE OF SALES TAX.