

3 Course Dessert Tasting Menu .18.

Menu with Paired Wines .36.

Desserts .10.

Roasted Pumpkin Cheesecake
candied pecans, bourbon anglaise, maple brown sugar ice cream

Toasted Coconut Crème Caramel
dulce de leche foam, shortbread cookie

Chocolate Peanut Parfait
toffee banana ice cream, salted caramel

Roasted Pineapple with Buttermilk Lime Sherbet
polenta cake, macadamia nut brittle, cilantro

Double Chocolate
pot de crème, milk chocolate mousse and passion fruit sorbet

Spiced Honey Poached Comice Pears
wild oats and walnut strussel, ruby port swirled ice cream

Tasting of Home-Made Ice Creams & Sorbets .8.

Affogato al Caffé .6.
chocolate coffee ice cream, espresso shot

Tasting of Artisan Cheese .12.
toasted walnut raisin bread, terrine of dried fruits and nuts

After Dinner Drinks

glass

Port, & Ice Wine

Noval Black	8
Taylor - Fladgate 10 year Tawny	8
Taylor - Fladgate LBV	11
Taylor- Fladgate 20 year Tawny	12
Laurello, Sweet Genevieve, Vidal Blanc, ice wine	12

Scotch

Chivas Regal	10
Glenfidich 12 year old	11
Glenlivet 12 year old	11
Johnny Walker Red Label	8
Johnny Walker Black Label	9.5
Johnny Walker Blue Label	42

Single Malt

Glenfidich 12 year old	11
Glenlivet 12 year old	11
Macallan 18 year old	26
Lagavulin 16 year old	19
Laphroaig 10 year old	19
Talisker 10 year old	15

