

Desserts
\$9 each

Granny Smith Apple Tarte Tatin

Port-Cinnamon Ice Cream,
Rosemary Caramel Sauce, Pecan Brittle

Medjool Date and Walnut Spice Cake

Orange Blossom-Brandy Sauce,
Cream Cheese Bavarian, Warm Mulled Apple Cider Shot

Pumpkin Pie Terrine

Mascarpone-Nutmeg Mousse,
Pumpkin Seed Nougatine, Pumpkin Anglaise

Pineapple Quince Vacherin

Sweet Goat Cheese Cream, Cranberry Sauce,
Cassis Gelee, Lavender Ice Cream

Chocolate Tasting

Bittersweet Chocolate Stout Cake, Bailey's Buttercream
Hickory-Bacon Scented Chocolate Ice Cream
Spicy Caramelized Banana and Chocolate Tartlet

French Butter Pear Crème Brûlée

Cardamom-White Chocolate Shortbread Cookie

Trio of Sorbet

Cranberry, Orange-Almond Frozen Yogurt,
Pear-Madeira, Orange-Sesame Tuile

After Dinner Drinks
\$8.50 each

Splashes Cappuccino

Grand Marnier, Bailey's, Kahlua,
Espresso and Steamed Milk

Warm White Monk

Steamed Milk and Frangelico

White Caps Coffee

Bailey's, Frangelico, Kahlua,
Coffee and Whipped Cream

Splashes Chocolate Kiss

Godiva Liqueur, Vermeer Chocolate Cream,
Dark Crème De Cocoa, Grand Marnier,
Kona Coffee and Chocolate Syrup

Stormy Weather

White Crème de Menthe, White Crème
de Cocoa, Irish Whisky and Coffee

Sand Bar

Bailey's, Tuaca and Coffee

			Digestifs
Honig , Late Harvest Sauvignon Blanc	12	Courvoisier V.S.	8.25
Justin , Obtuse, Cabernet Port, 2000	12	Hennessy V.S.	8.25
Grappa Di Sassicaia	20	Hennessy V.S.O.P. Cognac	9
Fonseca Bin 27	9	Hennessy Paradis Cognac	50
Taylor Fladgate 10-Year Tawny Port	10	Martell V.S.	8.25
Sandeman 20-Year Tawny Port	15	Martell Cordon Bleu Cognac	15
Pedro Ximenez , Lustau, Solera Reserva Sherry, Spain	10	Hine Triomphe Grande Cognac	25
Remy Martin V.S.O.P. Cognac	9	Hine Antique Cognac	18
Remy Martin X.O. Cognac	25	Remy Martin Louis XIII Cognac	135