

AFTER DINNER

CRÉME BRULÉE

rotating selection of flavors

BANANAS FOSTER

fresh bananas, house-made caramel, vanilla ice cream

CLASSIC CHOCOLATE CAKE

three layers of house-made dark chocolate cake, belgian buttercream frosting

SORBET

rotating selection of flavors

CHERRY CHEESECAKE

graham cracker crust

DESSERT COCKTAIL

ESPRESSO MARTINI

Grey Goose, Light Creme de Cocoa, Kahlua, Espresso, Cream Float \$15

GODIVA MARTINI

Tito's, Godiva White Chocolate, Godiva Dark Chocolate, Dark Creme de Cocoa, Cream \$14

DESSERT WINE

BY THE BOTTLE

<i>Inniskillin Pearl Icewine</i>	<i>\$109</i>
<i>Jackson Triggs Icewine</i>	<i>\$54</i>
<i>Robert Mondavi Moscato D'Oro</i>	<i>\$36</i>

BY THE GLASS

<i>Chateau Laribotte Sauternes Bordeaux</i>	<i>\$10</i>
<i>Royal Tokaji 5 Puttonyos Aszú Tokaji</i>	<i>\$25</i>
<i>Penfolds Old Grandfather 20 Year Rare Tawny</i>	<i>\$35</i>
<i>Graham's Six Grapes Reserve Port</i>	<i>\$10</i>
<i>Graham's 10 Year Tawny Port</i>	<i>\$11</i>
<i>Graham's 20 Year Tawny Port</i>	<i>\$19</i>
<i>Graham's 30 Year Tawny Port</i>	<i>\$27</i>
<i>Graham's 40 Year Tawny Port</i>	<i>\$43</i>
<i>Wollersheim Port</i>	<i>\$9</i>

COGNAC & BRANDY

<i>Remy Martin Louis XIII Cognac</i>	<i>\$225</i>
<i>Remy Martin XO Cognac</i>	<i>\$50</i>
<i>Remy Martin VSOP Cognac</i>	<i>\$12</i>
<i>Courvoisier VSOP Cognac</i>	<i>\$11</i>
<i>Pierre Ferrand Reserve Cognac</i>	<i>\$18</i>
<i>Pierre Ferrand Renegade Barrel</i>	<i>\$28</i>
<i>Martell Cordon Bleu Cognac</i>	<i>\$38</i>
<i>Belle de Brillet Pear & Cognac</i>	<i>\$15</i>
<i>Wollersheim "Coquard Brandy"</i>	<i>\$18</i>