

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

BERRIES & CREAM

fresh seasonal berries, chantilly cream

CHOCOLATE TRUFFLE TART

dark chocolate ganache, crumbled toasted pecans, graham cracker crust

DESSERT WINE

BY THE BOTTLE

Inniskillin Pearl Icewine	\$109
Jackson Triggs Icewine	\$54
Robert Mondavi Moscato D'Oro	\$36
Nickel & Nickel Dolce Late Harvest	\$167

BY THE GLASS

Chateau Laribotte Sauternes Bordeaux	\$10
Owen Roe The Parting Glass Viogner	\$12
Royal Tokaji 5 Puttonyos Aszú Tokaji	\$25
Porto Kopke Colheita 1978 Port	\$39
Graham's 10 Year Tawny Port	\$11
Graham's 20 Year Tawny Port	\$19
Graham's 30 Year Tawny Port	\$27
Graham's 40 Year Tawny Port	\$43
Graham's Six Grapes Reserve Port	\$16
Churchill's LBV Port	\$14
Wollersheim Port	\$9
César Florido Fino Sherry	\$10

COGNAC & BRANDY

Remy Martin Louis XXI Cognac	\$225
Remy Martin VSOP Cognac	\$12
Courvoisier VSOP Cognac	\$11
Pierre Ferrand Cigare Cognac	\$18
Martell Cordon Bleu Cognac	\$38
Marinier XO Cognac	\$44
Chateau de Laubade Armagnac XO	\$30
Daron Fine Calvados	\$10
Belle de Briller Pear & Cognac	\$15
Wollersheim "Coquard Brandy"	\$18

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AFTER DINNER COCKTAILS & CHOCOLATES

Featuring Kohler Chocolates

COCKTAILS

DARK CHOCOLATE SIDE CAR

*kohler dark chocolate brandy, orange liquor, lemon juice,
burnt orange peel, cinnamon sugar rimj*

SHAKEN MINT ALEXANDER

*kohler mint chocolate brandy,
creme de cacao, cream*

PEPPERMINT PATTY

*kohler mint chocolate brandy, baileys
liquor, godiva white liquor*

CHOCOLATES

one for \$3 or two for \$5

BUTTERY TERRAPIN

*kohler milk chocolate,
salted pecans, smoky caramel*

CRANBERRY TERRAPIN

*peanuts and cranberries in raspberry
caramel and white chocolate*

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