

DESSERT 10

Goat Cheese Cheesecake

port wine figs, lemon mint sorbet, biscotti
graham cracker tuile

Strawberry Crème Brûlée

grand marnier sponge, vanilla crème brûlée
fresh strawberries, white chocolate and berry
cremeaux

Frosty Peach

reisling mascarpone mousse, white & yellow
peach, raspberry-cinnamon crumble

Chocolate Semifreddo Napoleon

chocolate parfait, chocolate puff pastry

Key Lime Chocolate Snow

key lime cream, pink peppercorn meringue
rum gelée, white chocolate cream

Spring Melon Ice Parfait

strawberries, crème caramel, rose jelly
vanilla ice cream, milk

House-Made Ice Creams

Chocolate

Vanilla

Mint Chip

Butterscotch

Buttermilk

House-Made Sorbets

Mango Passion Fruit

Cucumber Lime

Strawberry

Lemon Mint

Coconut

Executive Pastry Chef, John Quinn

West
END
BISTRO

PORT

Fonseca Bin 27	8
Graham's 20 YR	20
Taylor Fladgate Tawny 10YR	10
Taylor Fladgate Tawny 20YR	14

CORDIALS

Disaronno Amaretto	9
Grand Marnier	9
Grand Marnier 100	20
Grand Marnier 1880	30
Godiva Liqueur	9
Romana Sambuca	9

AFTER DINNER COCKTAILS

Nutty Irishman 12

baileys Irish cream, frangelico, coffee

Orange Blossom 12

grand marnier, godiva liqueur, coffee, whipped cream
orange zest

DESSERT WINE

Michele Chiarlo, "Nivole", Moscato d'Asti
Piedmont, Italy 8 gl/30 btl 375ml

Inniskillin, Ice Wine, Vidal Blanc
Niagara, Canada 35 gl/135 btl 375ml

Château Rieussec, Bordeaux Blend
Sauternes, Bordeaux, France, 2009
65 gl/260 btl 375ml