

# DESSERT 10

## Goat 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

## Pear Cherry Crumble

red wine pear and cherries, lemon crumble  
buttermilk ice cream

## Coffee Semifreddo Napoleon

coffee 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