

Desserts

- TIRAMISU** 11
Italian Mascarpone mousse with Kahlúa and espresso soaked ladyfingers
- TORTA DI CIOCCOLATA** 11
creamy chocolate pyramid with royaltine crunch and fresh raspberry sauce
- CREMA CATALANA ALLA VANIGLIA** 11
classic crème brûlée served with almond tuile and seasonal fruit

- PEAR AL VINO SICILIANO** 11
fresh pear poached in red wine and spices, stuffed with cannoli filling served with pistachio tuile and pear anglaise
- ARTISANAL CHEESES** 12
fruit compote, candied walnuts, and specialty breads
- GELATO** 11
house made, served with biscotti

Digestifs

- COURVOISIER VSOP** 12
Offers a delicate bouquet and excellent balance of oak and exotic flavors.
- REMY MARTIN VSOP** 15
Predominantly vanilla, with a hint of licorice and the roundness of summer fruits.
- MARTELL CORDON BLEU** 30
Rich in fruit and wood with a delicate aftertaste due to long aging.
- HENNESSEY XO** 35
Rich, full-bodied and complex, Hennessy XO combines the spicy aromas of oak and leather with the sweeter essences of flowers and ripe fruit.
- REMY EXTRA PERFECTION** 85
Candied plums with fragrant honeysuckle and narcissus. Rare spices, saffron and precious sandalwood.

- LARRESINGLE VSOP** 11
Densely packed aromas of roasted nuts, mocha, and spice.
- COURVOISIER NAPOLEON** 25
Full bodied and mellow, tender and stylish with a long lingering finish
- HARDY XO BRONZE** 20
A masterful blend of Grande and Petite Champagne Cognacs aged 20-25 years in Limousin oak.
- HENNESSY PARADIS** 50
Paradis Extra reveals itself to be smooth, full-bodied and long lasting on the palate.
- ALEXANDER GRAPPOLO** 25
The bouquet characteristic is fine, intense and persistent bouquet of fresh fruits with hazel vanilla aromas.

- REMY LOUIS XIII** 175
A wonderful intriguing intensity of toffee, coffee and caramel on the nose and very long, intense fruit/oak flavors on a crisp and dry palate, beautifully complex.

Flight over the Cognac

Learn about some of the best to come out of France by trying three separate pours of fine cognac

HARDY XO BRONZE

MARTELL CORDON BLEU
50

REMY VSOP

Port and Madeira

SANDEMAN FOUNDER'S RESERVE	8	FONSECA, 20yr TAWNY	14
DOW, VINTAGE 1980	24	GRAHAM, VINTAGE 1970	45
SANDEMAN, VINTAGE 1977	26	FONSECA, VINTAGE 1977	62
BROADBENT 10 yr MADEIRA	15	FONSECA, VINTAGE 2000	30

Coup de grâce

"Finish off" your meal with a trio of fine Port

FONSECA, 20 YEAR TAWNY

DOW, VINTAGE 1980
45

FONSECA, VINTAGE 2000

Dessert Wines

		Glass	375 ml
BONNY DOON Muscat Canellie "Vin De Glaciere", Central Coast California		12	75
DOMAINE LA TOUR VIEILLE Banyuls, France 500 ml		15	90
DOLCE "Far Niente", Napa		29	130
INNISKILLIN VIDAL PEARL Ice Wine, Canada			100
INNISKILLIN CABERNET FRANC Ice Wine, Canada			150