

SIGNATURE DESSERTS

MAIZ CRÈME BRÛLÉE	7
Local sweet corn custard in a chocolate crust, cinnamon sugar cornmeal cookie	
CHOCOLATE BAVARIAN	8
Dark chocolate mousse fudge cake, raspberry sauce	
SEASONAL COBBLER a la MODE	7
Chef selected local fruit, oatmeal brown sugar streusel crust and vanilla ice cream	
KEY LIME PIE	7
Traditional pie with graham cracker crust, candied citrus zest and a fresh mango and raspberry sauce	
STRAWBERRY EXPLOSION	8
Champagne strawberry fritters, strawberry swirled mascarpone sorbet, aged balsamic macerated strawberries	
LAVENDER MERINGUE	7
Paired with orange segments, fresh blueberries, chocolate micro mint	
ASSORTED HÄAGEN-DAZS ICE CREAM & SORBET	6

COFFEE DRINKS

IRISH COFFEE	10
Bushmills Irish Whiskey, Baileys Irish Cream and green crème de menthe	
ITALIAN COFFEE	10
Sambucca Romano	
NUTTY IRISHMAN	11
Baileys Irish Cream and Frangelico	

SCOTCH

Dewar's	8
Chivas Regal 12 Year	9
Johnnie Walker Black	10

SINGLE MALT SCOTCH

Glenlivet 12 Year	11
Glenfiddich 12 Year	11
Macallan 12 Year	12

PORTS

Sandeman "Founders Reserve"	8
Graham's Six Grapes	9
Sandeman 20 Year Tawny	18
Fonseca 10 Year	15

CORDIALS

Kahlúa	9
Amaretto Disaronno	9
Baileys	10
Drambuie	9
Grand Marnier	12

COGNACS

Larressingle X.O.	26
Hennessy V.S.O.P	21
Hennessy X.O	38

Please ask your server if you prefer additional selections