

## DESSERTS

### Chocolate - Coconut

Melting Chocolate Macaroon Brownie  
Salted Pecans, Vanilla Ice Cream

9

### Orange – Almond

Orange Liquor Crème Bruleè,  
Citrus Marmalade, Almond Wafer

9

### Vanilla – Chocolate - Mint

Cookies and Cream Cheesecake  
Chocolate Cookie, Mint Syrup

9

### Apple - Cinnamon

Warm Individual Apple “Pie”  
Crispy Caramelized Crust, Cinnamon Gelato

9

### Carrot - Pineapple

Carrot Cake, Pineapple Cream Cheese Frosting  
Toasted Pecans

9

### Cheese Platter

Chef's Selection of Artisan Cheeses, Apricot Chutney,  
Dried Fruit, Toasted Hazelnut Raisin Bread

13

\*\*\*Ask Your Server for Dessert Beverage Pairings\*\*\*

\*\*\*Sugar Free and Gluten Free Options Available on Request\*\*\*



RESTAURANT  
BAR & TERRACE

## AFTER DINNER DRINKS

### Pom

Pomerita, Patron Reposado, Cointreau, Pure Lime,  
Pom Juice

12

### Pumpkin

Absolut Vanilla Vodka, Captain Morgan Rum, Pumpkin Spice,  
Housemade Whipped Crème, Cinnamon, Graham Cracker Crumble

12

### Almond

Malibu Rum, Crème de Cacao, Amaretto, Sliced Almonds

12

### Butterscotch

Stolichnaya Vodka, Butterscotch Schnaaps, Godiva Chocolate Liqueur  
w/ Chocolate Syrup Swirl

12

### Espresso

Absolut Vanilla Vodka, Starbucks Espresso Liqueur, Espresso Shot

12

## PORTS & DESSERT WINES

### Trentadue

Red Dessert Wine with Natural Chocolate

9

### Nivole, Moscato D’Asti

Slightly Effervescent, Fruit Forward White Wine

8

### Inniskillin, Icewine

Late Harvest White Wine, Niagara Peninsula

9

### Dows 10 year

Porto, Portugal

10

### Dows 20 year

Porto, Portugal

14

## COGNACS

### Hennessy VS

14

### Remy Martin VSOP

18

### Courvoisier VS

18