

# AFTER DINNER DRINKS

<b>Wines</b>	<b>glass</b>
Inniskillin, Ice Wine-Riesling	30
Inniskillin, Ice Wine-Cabernet Franc	45
Dashe Cellars, Late Harvest Zinfandel	17
Chateau d'Yquem, Sauternes 2013	155
Michele Chiarlo, Nivole Moscato d'Asti	20
Royal Tokaji, 5 Puttonyos Aszú 2013	22
Paul Jaboulet Aine, Muscat Beaumes-De-Venise	12

<b>Fortified Wines</b>	<b>glass</b>
Broadbent, Malmsey Maderia 10-Year	13
d'Oliveiras, Bual Maderia 1908	110
Marcarini, Barolo Chinato	25
Maynard's 40-Year, Tawny Port	60
Quinta Noval "Black", Ruby Port	14
R.L. Buller, Fine Muscat	12
Taylor Fladgate 10-Year, Tawny Port	14
Taylor Fladgate 20-Year, Tawny Port	20
Taylor Fladgate 30-Year, Tawny Port	35

<b>Cognac &amp; Brandy</b>	
Courvoisier VS	16
Courvoisier VSOP	20
Courvoisier XO	50
Germain Robin	20
Hennessy VS	16
Hennessy VSOP 1738	20
Kelt Tour De Monde VSOP	20
Kelt Petra	100/oz
Remy Martin 1738	20
Remy Martin VSOP	20
Remy Martin XO	50
Remy Martin Louis XIII	100/0.5oz
Tesseron Exceptional Lot 29 XO	95/oz
Tesseron Royal Blend	125/oz

<b>Cordials</b>	
Baileys	14
Disaronno Amaretto	15
Drambuie	15
Godiva Original	14
Grand Marnier	16
Grand Marnier 100	30
Grand Marnier Cuvee 1880	120
Limoncello	14
Marie Brizard Anisette	14
Lazzoroni Sambuca	15
Lazzoroni Infinito Nero	14

<b>Single Malt Scotch Whisky</b>	
Ardbeg Uigeadail, Islay	14 Yr 32
Balvenie Carribbean Cask, Speyside	14 Yr 32
Bruichladdich Octomore, Islay	5 Yr 68
Bunnahabhain, Islay	18 Yr 47
Caol Ila, Islay	12 Yr 32
Clynelish, Highlands	14 Yr 24
Cragganmore, Speyside	21 Yr 74
Dalwhinnie, Highlands	15 Yr 24
Dalmore, Highlands	18 Yr 55
Glenmorangie <i>Nectar D'Or - Sauternes Cask, Highlands</i>	12 Yr 32
Highland Park, Orkney	15 Yr 32
Longmorn, Speyside	16 Yr 32

# DESSERT

12 EACH

**Vanilla Bean Crème Brûlée**  
vanilla bean custard, golden caramelized  
sugar coating

**Carrot Cake**  
cream cheese citrus icing, pineapple sauce,  
walnut

**Warm Drunken Donuts™**  
chocolate kahlúa, strawberry rum,  
cinnamon crème

**Key Lime Tart**  
graham cracker crust, macerated berries,  
meringue

**Strawberry Rhubarb Tart**  
streusel, vanilla berry gelato

**Chocolate Fudge Cake**  
espresso gelato, vanilla cinnamon glaze

**Warm Apple Blueberry Cobbler**  
cinnamon crumble topping, vanilla gelato

**Ice Creams & Sorbets**  
three scoops of ice cream or seasonal sorbet

**Cheesecake Lollipop Tree** **+6**  
cherry pink cashmere,  
triple chocolate tuxedo, toffee top hat

## FEATURED FROM CAPUTO TRATTORIA

**Classic Tiramisu** **14**  
mascarpone mousse, espresso ganache

# SPECIALTY COCKTAILS

**Triple Chocolate Martini** **18**  
360 chocolate vodka, absolut vanilla vodka,  
godiva milk chocolate, godiva white chocolate

**Hard Caramel Mocha** **18**  
godiva chocolate liqueur, tuaca liqueur,  
chilled espresso, whipped cream



EXECUTIVE CHEF GARY LAMOTHE

A CRAVEABLE EXPERIENCE