

AFTER DINNER DRINKS

Wines	glass
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
The Royal Tokaji Wine Company 2007	22
Paul Jaboulet Aine, Muscat Beaumes-De-Venise	12

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

Cognac	
Remy Martin Louis XIII	100/½ oz
Tesseron Lot 29	95/oz
Tesseron Royal Blend	125/oz
Courvoisier VS	14
Courvoisier VSOP	22
Courvoisier XO	50
Hennessy VS	14
Hennessy VSOP	15
Hennessy XO	50
Kelt Tour De Monde VSOP	22
Kelt Petra	100/oz
Remy Martin 1738	25
Remy Martin XO	50

Cordials	
Baileys	14
Disaronno Amaretto	15
Drambuie	15
Godiva	14
Grand Marnier	16
Grand Marnier 100	30
Grand Marnier Cuvee 1880	120
Limoncello	14
Marie Brizard Anisette	14
Romano Black Sambuca	14
Romano White Sambuca	15

Single Malt Scotch Whisky		
Ardbeg Uigeadail, Islay	14 Yr	33
Balvenie Carribean Cask, Speyside	14 Yr	37
Bladnoch, Lowlands	17 Yr	24
Bruichladdich Octomore, Islay	15 Yr	68
Bunnahabhain, Islay	18 Yr	47
Caol Ila, Islay	12 Yr	27
Clynelish, Highlands	14 Yr	26
Cragganmore, Speyside	21 Yr	74
Dalwhinnie, Highlands	15 Yr	28
Dalmore, Highlands	18 Yr	55
Glenmorangie <i>Nectar D'Or - Sauternes Cask, Highlands</i>	12 Yr	35
Highland Park, Orkney	15 Yr	34
Longmorn, Speyside	16 Yr	34
Macallan Rare, Highlands		68

DESSERT

Vanilla Bean Crème Brûlée	12
vanilla bean custard, golden caramelized sugar coating	
6-Layer Carrot Cake	12
cream cheese citrus icing, pineapple sauce	
Warm Drunken Donuts™	12
chocolate kahlúa, strawberry rum, cinnamon crème	
Apple Blueberry Cobbler	12
cinnamon crumble topping, vanilla gelato <i>baked to order</i>	
Rustic Apple Tart	12
flakey puff pastry, granny smith apples baked golden brown, vanilla gelato	
Pumpkin Cheesecake Sundae	12
vanilla crust, espresso gelato, brûléed banana	
6-Layer German Chocolate Cake	12
espresso gelato, toasted coconut, vanilla cinnamon glaze	
Ice Creams & Sorbets	10
three scoops of ice cream or seasonal sorbet	
Cheesecake Lollipop Tree	18
cherry pink cashmere, triple chocolate tuxedo, toffee top hat	

SPECIALTY COCKTAILS

Triple Chocolate Martini	18
360 chocolate vodka, van gogh vanilla vodka, godiva milk chocolate, godiva white chocolate	
Coconut Snowball	18
ciroc coconut, coole swan cream liqueur, godiva white chocolate liqueur, coconut shavings	



EXECUTIVE CHEF PEDRO AVILA

A CRAVEABLE EXPERIENCE