

AFTER DINNER DRINKS

Wines

Riesling Ice Wine, Inniskillin	30/130
Vidal Ice Wine, Inniskillin	28/125
Cabernet Franc, Inniskillin	45/180
Inniskillin Flight	52
La Fleur D' Or Sauternes	18
Far Niente Dolce	35/140
The Royal Tokai Wine Company 2007	22
Muscat Beaumes-De-Venise, Paul Jaboulet Aine	12
Frank Family Late Harvest Chardonnay	25/100

Fortified Wines

Quinta Noval Ruby	12
Quinta Noval "Black" Vintage Character	14
Wares 2011 Vintage Port	30
Taylor Fladgate 10-Year	14
Taylor Fladgate 20-Year	20
Taylor Fladgate 40-Year	60
Sherry, Emilio Lustau, Pedro Ximenez, San Emilio	15
Malmsey 10-Year	13

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 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
Sambuca Romano	14

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
Craganmore, Speyside	21 Yr	74
Dalwhinnie, Highlands	15 Yr	28
Dalmore, Highlands	18 Yr	55
Glenmorangie Nectar D'Or - Sauternes Cask, Highlands	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

Piña Colada Cake 11
rum pineapple cake, coconut mousse,
strawberry gelee, white chocolate glaze

Warm Drunken Donuts™ 12
chocolate kahlúa, strawberry rum,
cinnamon crème

Lemon Mousse Cake 11
blackberry gelato, salted caramel pearls

Cheesecake Vanilla Sundae 10
creamy cheesecake, brûlée banana,
fresh berries

Rustic Apple Tart 10
flakey puff pastry, granny smith apples baked
golden brown, vanilla gelato

Molten Chocolate Cake 11
rich chocolate cake, coffee gelato

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

Toffee Monkey Bread 25
banana, pecan brioche, bourbon-butterscotch
ice cream (*shareable for 2 - 4*)

SPECIALTY DESSERT 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