

DESSERTS

Grand Marnier chocolate mousse -
berry compote, whipped cream 5

Crème brûlée 5

French vanilla ice cream - warm banana bread,
butter rum caramel, roasted coconut 6

Tiramisù - ladyfingers, dark rum, Kahlua,
espresso, mascarpone cheese 8

Baked vanilla cheesecake - graham cracker crust,
lemon zest, berry compote 8

AFTER-DINNER BEVERAGES

Port

(2 oz glass):

Graham's Six Grapes 8

Ventozelo 1998 Late

Bottled Vintage 10

Offley's

10-Year Old Tawny 10

20-Year Old Tawny 14

30-Year Old Tawny 18

Flight of all three

(1 oz each) 18

Scotch Whiskey

(1oz):

Bowmore 12yr

Glenfiddich 12yr

Glenlivet 12yr 9

Laphroaig 10yr

Glenmorangie 10yr 10

Auchentoshan

Cragganmore 12yr

Dalwhinney 15yr

Springbank 10yr 12

Lagavullin 16yr

Oban 14yr

Talisker 10yr

The MacCallan 10yr 15

The Johnnie Walker

Blue Label 20

Dessert Wine

Pillitteri Estate Icewine

50ml bottle 14

Special Coffees

(1-1/4 oz spirits) 10

Irish Coffee: Bushmills

Irish Whiskey

Spanish Coffee:

Brandy and Kahlua

Italian Coffee:

Tia Maria and Sambuca

Blueberry Tea: Amaretto

and Grand Marnier

Cognacs (1oz):

Hennessy VS

Courvoisier VS 8

Remy Martin VSOP 9

Remy Martin XO 20

Martell XO 21

Liqueurs (1oz):

Bailey's Frangelico

Kahlua Amaretto

white or black Sambuca

Tia Maria 6

B&B Benedictine

Drambuie

Grand Marnier 8