

## DESSERTS

Grand Marnier chocolate mousse -  
berry compote, whipped cream 5

Crème brûlée 5

French vanilla ice cream - warm banana bread,  
butter rum caramel, roasted almond, 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 7  
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):

Glenfiddich 12yr  
Glenlivet 12yr 8  
  
Auchentoshan  
Dalwhinney 15yr  
Laphroaig 10yr  
Cragganmore 12yr  
Glenmorangie 10yr  
The MacCallan 10yr 10  
  
Oban 14yr  
Bowmore 12yr  
Springbank 10yr  
Talisker 10yr  
Lagavullin 16yr 12  
  
The Johnnie Walker  
Blue Label 20

### Dessert Wine

Pillitteri Estate Icewine  
50ml bottle 14

### Special Coffees

(1-1/2 oz spirits) 8

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  
Martell XO 18  
Remy Martin XO 20

### Liqueurs (1oz):

Bailey's Frangelico  
Kahlua Amaretto  
white or black Sambuca  
Tia Maria 6

B&B Benedictine  
Drambuie  
Grand Marnier 8