



DESSERT

Chocolate Hazelnut
Crunch Bars \$8
cappuccino sauce

GF Meyer Lemon Pudding Cake \$8
*blueberry compote,
Chantilly cream*

GF Vanilla Panna Cotta \$8
*dulce de leche, toasted almonds,
chocolate ganache*

GF Flourless Chocolate Cake \$8
*warm raspberry sauce,
Chantilly cream*

Salted Caramel Tart \$8
bittersweet chocolate ice cream

Pumpkin-Chocolate
Cheesecake \$8
caramel & chocolate sauces

"Granny Smith"
Apple Crostata \$8
caramel, vanilla ice cream

GF Cameron's Hazelnut Brownie
Ice Cream Sundae \$9
*hot fudge, caramel, toffee peanuts,
French vanilla and
bittersweet chocolate ice cream*

GF Mango Sorbet \$8
almond-sugar cookie

PORT

Taylor Fladgate 10 yr. Tawny \$12
Taylor Fladgate LBV 2010 \$10
Taylor Fladgate 20 yr. Tawny \$18

DESSERT COCKTAILS

Grasshopper Martini \$10
*Creme de Menthe,
Creme de Cacao, cream*

Espresso Martini \$12
Espresso Vodka, Kahlua, Baileys

Chocolate Martini \$12
Godiva Liquer, Baileys, Creme de Cacao

AFTER DINNER

Calvados, Busnel \$12

Courvoisier VSOP \$12

Lorenzo Inga Grappa di Moscato \$12

Larressingle VSOP Armagnac \$14

Remy Martin VSOP \$12

DESSERT WINES & SPIRITS

Limoncello, Don Ciccio & Figli \$10

2013 Sauternes, Chateau Laribotte \$12

2014 Riesling Ice, Standing Stone \$12

2017 Vidal Blanc Ice, Standing Stone \$12

2012 Dolce, Far Niente \$20

2015 Cuvée Klaus, Steindorfer \$15

2013 Passito, Barboursville \$12

2008 Vinsanto del Chianti, Uggiano \$12

Fino dry Sherry, Cruz del Mar \$7

Moscatel Dorado Sherry, Cesar Florido \$7