



**D E S S E R T**

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*

**D E S S E R T  
W I N E S**

*Limoncello, Don Ciccio & Figli \$10*  
*2017 Royal Tokaji, Late Harvest \$11*  
*2013 Sauternes, Chateau Laribotte \$12*  
*2014 Riesling Ice, Standing Stone \$12*  
*2015 Cuvée Klaus, Steindorfer \$15*  
*2013 Passito, Barboursville \$12*  
*2008 Vinsanto del Chianti, Uggiano \$12*  
*Moscatel Dorado Sherry, Cesar Florido \$7*

**D E S S E R T  
C O C K T A I L S**

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*

**A F T E R  
D I N N E R**

*Calvados, Busnel \$12*  
*Courvoisier VSOP \$12*  
*Lorenzo Inga Grappa di Moscato \$12*  
*Larressingle VSOP Armagnac \$14*  
*Remy Martin VSOP \$12*

**P O R T S**

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