

DESSERTS **V**

Crème Brûlée **GC**

vanilla custard under caramelized sugar 8

Mini Crème Brûlée 4

Fallen Chocolate Soufflé Cake **GC**

with mascarpone mousse & fresh vanilla anglaise 9½

Mini Fallen Chocolate Soufflé Cake 5

New York Cheesecake with Seasonal Compote

slow baked & infused with ice wine & ginger 9½

Dessert Trio

mini versions of our Fallen Chocolate Soufflé Cake, Crème Brûlée & New York Cheesecake with Seasonal Compote 14½

V Vegetarian menu item.

GC Gluten Conscious menu items. Our kitchens are not gluten free, cross contamination may occur.

- Not all ingredients are listed. **Please speak directly to a manager if your allergy is severe.**

LIQUID DESSERTS

Taylor Fladgate 10 year (2 oz)	10
Taylor Fladgate 20 year (2 oz)	14
Grappa , Sarpa di Poli (1 oz)	9
Courvoisier VSOP (1 oz)	11
Rémy Martin XO (1 oz)	20
Averna Amaro (1 oz)	9

SPECIALTY COFFEES & TEA (1 oz)

Baileys Coffee with real whipped cream	8
Spanish Coffee brandy, Kahlúa & coffee with real whipped cream	8
Monte Cristo Grand Marnier, Kahlúa & coffee with real whipped cream	8
Blueberry Rooibos Tea Grand Marnier, amaretto & premium brewed rooibos tea	8

EUROPEAN COFFEES

Espresso	4
Cappuccino	5
Latte	5
Mochaccino	5