

## DESSERTS **V**

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### **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

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<b>Taylor Fladgate</b> 10 year (2 oz)	10
<b>Taylor Fladgate</b> 20 year (2 oz)	14
<b>Courvoisier VSOP</b> (1 oz)	11
<b>Rémy Martin XO</b> (1 oz)	20
<b>Averna Amaro</b> (1 oz)	9

## SPECIALTY COFFEES & TEA (1 oz)

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<b>Baileys Coffee</b> with real whipped cream	7¾
<b>Spanish Coffee</b> brandy, Kahlúa & coffee with real whipped cream	7¾
<b>Monte Cristo</b> Grand Marnier, Kahlúa & coffee with real whipped cream	7¾
<b>Blueberry Rooibos Tea</b> Grand Marnier, amaretto & premium brewed rooibos tea	7¾

## EUROPEAN COFFEES

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<b>Espresso</b>	4
<b>Cappuccino</b>	5
<b>Latte</b>	5
<b>Mochaccino</b>	5