

the sweets

"Savor the evening. As Executive Pastry Chef it is my love and joy to explore unique and delicious sweet flavors and it is my pleasure to share a few of them with you this evening. Please enjoy!"

- Executive Pastry Chef Christine Connor

cookie butter kiss 14

cookie butter mousse - dark rum vanilla custard
vanilla butter crust

ultimate

warm vanilla caramel cake 19

vanilla gelato - whipped cream
homemade toasted brown sugar cinnamon pecans

very chocolate cake 14

dark chocolate ganaché
milk chocolate butter cream - bada bing cherries

chocolate peanutbutter

milkshake ^{GF} 13

"nuff said" - available adult style

s'mores in a jar 12

toasted marshmallow - double chocolate
graham cracker toffee

triple chocolate bombe ^{GF} 14

milk chocolate mousse - dark chocolate shell
toasted almonds - toasted marshmallow
white chocolate ganache

triple layer key lime pie 16

fresh key lime - almond graham cracker crust
fresh whipped cream - lime "caviar"

cookies & cream

popcorn sundae 15

vanilla bean gelato - homemade hot fudge
cookies & cream popcorn

crispy banana split 14

salted caramel gelato
crispy cinnamon sugar banana
luxardo whipped cream

red velvet bread pudding 14

vanilla gelato - white chocolate
sweet cream cheese

sorbet ^{GF} 11

lemoncello - mango - raspberry

gelato ^{GF} 11

chocolate chocolate chip - sea salt caramel
pistachio - vanilla bean

fresh seasonal berries ^{GF} 16

fresh whipped cream



dessert wines port

château roûmieu-lacoste sauternes.....	13	52
far niente "dolce".....	36	144
graham's "six grapes" porto.....	13	108
inniskillin vidal ice wine.....	39	156
inniskillin cabernet franc ice wine.....	51	204
royal tokaji "5 puttonyos".....	23	115
taylor fladgate tawny 10 yr.....	15	120
taylor fladgate tawny 20 yr.....	23	184
taylor fladgate tawny 30 yr.....	42	336
taylor fladgate tawny 40 yr.....	59	472

cordials

bailey's irish cream.....	15
campari.....	14
carpano antica.....	14
castello banfi grappa.....	27
green chartreuse.....	19
dorda double chocolate.....	16
dorda sea salt caramel.....	16
drambuie.....	15
fernet branca.....	17
frangelico.....	15
grand marnier.....	19
grand marnier "cuvée 100".....	61
grand marnier "quintessence".....	145
pernod absinthe.....	20
romana sambuca.....	18

GF - Gluten Friendly - made with ingredients that do not naturally contain Gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.