



DESSERT & COFFEE



SIGNATURE DESSERTS

Fig Chiboust • 14
almond cake, honey roasted figs,
caramelized vanilla chiboust cream **TN GF**

La Mariée • 14
vanilla bourbon cake, vanilla bavarian with
vanilla streusel crumble, vanilla bean whipped cream

Raspberry Napoleon • 14
candied puff pastry, raspberry mousse,
raspberry coulis **TN**

Warm Apple Cobbler Cake • 14
creme anglaise, vanilla ice cream

Chocolate Flourless Cake • 13
dark chocolate ganache, whipped cream **GF**

FROZEN DESSERTS

Ice Cream Truffle • 12
vanilla ice cream • oreo cookie crumbs

Chef's Choice of Gelato & Sorbet • 7

ESPRESSO DRINKS

Espresso • 5
Double Espresso • 7
Macchiato • 6
Cappuccino • 7
Latte • 7

LIBATIONS

Irish Coffee • 12
Jameson • whipped cream

Mexican Coffee • 12
Hornitos Plata • Kahlua • whipped cream

Jamaican Coffee • 12
Goslings Dark • Kahlua • whipped cream

Italian Coffee • 12
DiSaronno • whipped cream

B&B • 13
Baileys • 10
DiSaronno • 10
Frangelico • 10
Limoncello • 11
Sambuca • 10

PORT

Taylor Fladgate 10 year • 11
Taylor Fladgate 20 year • 14
Taylor Fladgate 30 year • 20
Taylor Fladgate 40 year • 30
Taylor Fladgate 100 years of Port Flight • 24
(Four, 1oz glasses)

COGNAC

Camus VS • 10
Hennessy VS • 16
Remy Martin VSOP • 20
Courvoisier XO • 25
Kelt VSOP • 15
Kelt Commodore • 20
Kelt XO • 25