

## DESSERT

Chai Chocolate Mousse	14
flourless chocolate cake, hazelnut crunch, malbec poached pear hazelnut ice cream, <i>GF</i>	
Earl Grey Crème Brulee	14
chocolate dipped cocoa nib shortbread, <i>GF</i>	
Warm Butter Cake	16
cider braised apples, oat pecan crumble, black currant Meyer lemon sauce, vanilla bean ice cream	
Autumn Cheesecake	15
Ginger cake, pumpkin white chocolate cream, pepita seed tuile, smoked maple pecan ice cream, <i>GF</i>	
Selection of Ice Cream + Sorbets	12
Ask your server for today's selection	

## COFFEE

Fresh Brewed Coffee	6
Cappuccino	9
Espresso	6
Latte	9
Double Espresso	10
Double Cappuccino	12

## TEA

Organic Tea Domain Teas	6
Ask Server For Selection.	

## PREMIUM AFTER DINNER DRINKS

*Please inquire for more after dinner drink options*

Croft "Distinction Special Reserve" Ruby Port	16
Graham's 30 year Tawny Port	55
Taylor Fladgate 10 year Tawny Port	15
Chateau D'Yquem, Sauternes, France	105
Merry Edwards, "Late Harvest Sauvignon Blanc"	34
Royal Tokaji, 5 Puttonoyos, Hungary	22
Capezzana "Vin Santo di Carmignano", Tuscany	28
Remy Martin VSOP	22



**THINK A CENTURY AHEAD**

Each decanter is the life achievement of  
generations of cellar masters.

ONE HALF ounce	165
ONE ounce	325