

## DESSERT

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Cookie Butter Cheesecake	12
speculoos crust, apple cider caramel, cookie butter cream	
Warm Peach Cobbler	11
fresh ginger spiced, burnt honey ice cream, cranberry-honey coulis	
Salted Caramel Mousse	11
espresso center, kahlua spiked chocolate sauce, chocolate cake crumbs	
Warm Buttercake	13
spiced orange cream, nutella ice cream, orange scented caramel, crushed hazelnuts	
Vanilla Crème Brulee	10
black cocoa shortbread (gluten free)	
House Made Ice Cream + Sorbets	10

## COFFEE

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Coffee	4	Espresso	4	Double Espresso	6
Cappuccino	7	Latte	7	Double Cappuccino	8
Organic Tea	4				
Ask Server For Selection.					

Please ask our staff for our full selections of after dinner drinks

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Croft "Distinction Special Reserve" Ruby Port	10
Graham's 30 year Tawny Port	30
Taylor Fladgate 10 year Tawny Port	12
Chateau D'Yquem, Sauternes, France	96
Merry Edwards, "Late Harvest Sauvignon Blanc"	30
Royal Tokaji, 5 Puttonoyos, Hungary	20
Capezzana "Vin Santo di Carmignano", Tuscany	26
Remy Martin VSOP	20



THINK A CENTURY AHEAD

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

ONE HALF ounce	\$150
ONE ounce	\$300



**PASTRY CHEF**  
**Taylor Kelley**