

After Dinner Selections

Vinhos Barbeito "Charleston Sercial" Madeira
glass 12.00

Château Graves Sauternes
glass 11.00

Navan Vanilla Cognac by Gran Marnier
glass 8.75

Grand Marnier
100 year 24.50, 150 year 48.00

Dessert Wines

R. L. Buller and Son Fine Muscat
1/2 bottle 35.00 glass 10.00

Banfi Rosa Regale Brachetto d'Acqui
1/2 bottle 27.00 glass 12.00

Nachtgold Ice Wine
1/2 bottle 36.00 glass 9.00

Elio Perrone Moscato D'Asti
1/2 bottle 30.00

Mer Soleil Late Harvest Viognier
1/2 bottle 70.00

Bonny Doon Late Harvest Roussanne
1/2 bottle 70.00

Inniskillin Riesling Icewine
500 ml 135.00

Far Niente Dolce
1/2 bottle 150.00

Port by the Glass

Penfolds Tawny Club Port
glass 9.00

Warre's Heritage Ruby Port
glass 9.00

Warre's Otima Tawny Port 10-year old
glass 11.00

Quinta Do Noval Port 20-year old
glass 18.00

Quinta Do Noval Late Bottled Vintage
glass 10.00

Dessert Selection

Baklava Purse

phyllo wrapped walnut filling served with cinnamon ice cream and local honey

\$13

Molten Chocolate Cake

rich chocolate cake baked then served with raspberry compote and warm ganache

\$14

225 Tiramisù

espresso vodka soaked lady fingers and single creamed mascarpone cheese served with chilled hazelnut cubes

\$12

Napoleon of Strawberry Shortcake

with white chocolate mousse and strawberry coulis

\$12

Banana Bread Pudding

with sliced fried bananas, caramel ice cream and warm caramel sauce

\$12

Vanilla Bean Crème Brûlée

smooth vanilla custard and fresh berries with an almond tuile cookie

\$12

Chocolate Mousse Cake

cloud-like chocolate mousse on macadamia nut fudge with strawberries and warm ganache

\$14

New York Cheesecake

organically farmed cream cheese with macerated fresh blueberries and chantilly cream

\$12

Cocoa-dusted Key Lime Pyramid

with flamenco tuile cookie and kiwi-strawberry coulis

\$12

Cinnamon Beignets and Ice Cream

cinnamon dough fritters drizzled with warm local honey, dusted with powdered sugar and served with vanilla bean gelato

\$12

Soufflé À la Fraise

gently folded strawberry soufflé served hot with vanilla anglaise and sliced strawberries

\$13

Family Style Desserts

Cinnamon Beignets

cinnamon dough fritters drizzled with warm local honey, dusted with powdered sugar and served with vanilla bean gelato

Serves 4-6 people

\$28

Fromage and Fruit

Chef's selection of imported and domestic cheeses with truffled apple chutney, sliced fruits and gourmet crackers

\$15 per person

Baked Carolina

Strawberry ice cream and raspberry sorbet layered onto a candied peanut cake with a meringue crust flambéed tableside

Serves 6-8 people

\$66

Serves 2-4 people

\$28

Bananas Fosters

traditional bananas foster flambéed tableside and served with cinnamon ice cream

\$30 per person, min. 2 persons