

## *After Dinner Selections*

*Vinhos Barbeito "Charleston Sercial" Madeira*  
glass 18.75

*Château Graves Sauternes*  
glass 12.50

*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*  
500 ml 36.00 glass 9.00

*Banfi Rosa Regale Brachetto d'Acqui*  
1/2 bottle 27.00 glass 9.00

*Ichishima Junmai Silk Deluxe Sake*  
500 ml 49.00

*Nachtgold Ice Wine*  
1/2 bottle 36.00 glass 14.50

*Elio Perrone Moscato D'Asti*  
1/2 bottle 30.00

*Mer Soleil Late Harvest Viognier*  
1/2 bottle 75.00

*d' Arenberg "The Noble"*  
1/2 bottle 48.00

*Inniskillin Riesling Icewine*  
1/2 bottle 95.00

*Far Niente Dolce*  
1/2 bottle 120.00

*Merryvale Antigua*  
(Muscat fortified with fine pot-still brandy)  
500 ml 72.00

## *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 Late Bottled Vintage*  
glass 10.00

*Quinta Do Noval Port 20-year old*  
glass 24.50

## Dessert Selection

### *Banana Bread Pudding*

*with sugar fired 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

### *Molten Chocolate Cake*

*baked rich chocolate cake served with raspberry compote and warm chocolate ganache*  
\$14

### *225 Panna Cotta*

*chilled vanilla scented crème fraîche with fresh local berries*  
\$12

### *Classique Napoléon*

*chantilly and vanilla creams layered between flaky pistachio puff pastry with local berries*  
\$12

### *New York Cheesecake*

*organically farmed cream cheese with macerated fresh blueberries and chantilly cream*  
\$12

### *Green Apple and Almond Tart*

*almond marzipan cream and granny smith apples baked in a flaky tart shell served with vanilla bean ice cream*  
\$12

### *Baklava Purse*

*phyllo wrapped walnut filling served with cinnamon ice cream and local honey*  
\$13

### *Carolina Peach Cobbler*

*with a cinnamon crunch topping and vanilla bean ice cream*  
\$12

### *Cinnamon Beignets and Ice Cream*

*cinnamon dough fritters drizzled with warm local honey, dusted with powdered sugar and served with vanilla bean ice cream*  
\$12

## Family Style Desserts

### *Cinnamon Beignets*

*cinnamon dough fritters drizzled with warm local honey, dusted with powdered sugar and served with vanilla bean ice cream*  
Serves 4-6 guests  
\$36

### *Fromage and Fruit*

*Chef's selection of Bellavitano Merlot, Camembert White Stilton and Sardinian Pecorino cheeses with truffled apple chutney, sliced fruits and gourmet crackers*  
\$15 per guest

### *Baked Carolina*

*Strawberry ice cream and raspberry sorbet layered onto a candied peanut cake with a meringue crust flambéed tableside*  
Serves 6-8 guests      Serves 2-4 guests  
\$66      \$30

### *Bananas Foster*

*traditional bananas foster flambéed tableside and served with cinnamon ice cream*  
\$60 (2 guest minimum)  
\$15 for each additional guest