

DESSERTS

TOFFEE BREAD PUDDING \$12

*Croissant Bread Pudding Topped with Homemade
Toffee Sauce and Vanilla Bourbon Gelato*

GRAND MARNIER FROZEN SOUFFLÉ \$12

Candied Citrus, Whipped Cream

CHEESECAKE \$12

*Mixed Berry Compote, Fresh Berries,
Whipped Cream, Caramel Chocolate Cake*

BANANAS FOSTER \$16

Bourbon Vanilla Gelato, Banana Pecan Tuile

VANILLA BEAN CRÈME BRÛLÉE \$12

CARAMEL CHOCOLATE CAKE \$14

*Milk Chocolate Caramel Mousse,
Milk Chocolate Caramel Glaze*

SPECIALTY COCKTAILS

THE GODFATHER \$15

Dewar's White Lable Scotch, Disaronno Amaretto

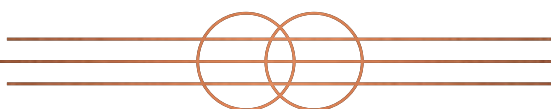
CARAJILLO \$12

Licor 43, Espresso

ESPRESSO MARTINI \$15

*Stoli Vanil Vodka, Kahlúa, Frangelico Hazelnut
Liqueur, Godiva Chocolate, Espresso*

*Please be advised that food prepared in this establishment may contain
these ingredients: milk, eggs, wheat, soybean, sesame, peanuts,
tree nuts, fish and shellfish.*



PORTS & SHERRY

WARRE'S HERITAGE RUBY PORT \$10

DR. LOOSEN, REISLING, EISWEIN
Bottle \$75

TAYLOR FLADGATE TAWNY PORT
30 year \$30 | 40 year \$45

ICE WINES & SAUTERNES

SAUTERNES CHÂTEAU LARIBOTTE
Glass \$15

ROYAL TOKAJI
Glass \$25

COGNAC

RÉMY MARTIN
Louis XIII \$100 per .5oz
X.O. \$25 | V.S.O.P \$10

HENNESSY
Paradis \$170 | X.O. \$35
V.S.O.P Privilège \$12

CORDIALS

BAILEYS ORIGINAL IRISH CREAM \$8

FRANGELICO HAZELNUT LIQUEUR \$8

GRAND MARNIER \$9
Cuvée Du Centenaire \$30 | Cuvée Quintessence \$150

DISARONNO AMARETTO \$8

LICOR 43 \$8

