

DESSERT menu \$10

Sticky Date Pudding

COWS' caramel ice cream, warm toffee sauce

Vanilla Bean Crème Brûlée

Almond biscotti

Peanut Butter Pavé

Chocolate, peanut butter layers, dark chocolate glaze, caramel

Black Forest Brownie Sundae

Vanilla ice cream, cherry compote, fudge

Coconut Pecan Cake

Crème anglaise

Cheese From Here & There

Chef's choice

For one **18** For two **26**

Add charcuterie \$15

AFTER DINNER

Espresso/Macchiato	3.5
Café Latte/Cappuccino	4.5

PORT

Graham's 30 Year Old Tawny	20
Taylor Fladgate LBV	7.5
Taylor Fladgate 10 yr	8.5

ICE WINE

Trius Vidal	12
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COGNAC

Courvoisier VS	9
Hennessy XO	28
Napoleon Brandy St. Remy VSOP	12
Remy Martin VSOP	12

SPECIALTY COFFEES \$7.5

B-52 Coffee
Kahlúa, Baileys, Grand Marnier

Irish Coffee
Irish whiskey, Baileys

Blueberry Tea
Amaretto, Grand Marnier