



DESSERT MENU

DESSERTS | 12

SEASONAL CHEESECAKE 🌿

CHOCOLATE CRUNCH TOWER 🌿

Crunchy milk chocolate squares stacked and covered with a dark chocolate ganache, served with homemade whipped cream, toffee and peanut brittle

ROCKY ROAD BREAD PUDDING 🌿

Butterscotch bread pudding with chocolate chips in a caramel sauce, topped with candied walnuts and a toasted homemade marshmallow

CRÈME BRÛLÉE 🌿

Vanilla bean crème brûlée served with fresh berries

DESSERT TRIO 🌿

Tasting of seasonal cheesecake, lemon meringue square and chocolate crunch

SIGNATURE FLAMING DESSERTS | 13

Flambéed in our dining room

BANANAS FOSTER 🌿

Sliced bananas flambéed with brown sugar, rum, cinnamon and nutmeg sauce served over vanilla ice cream

NUTTY D'ANGELO 🌿

Crushed pecans flambéed with brown sugar and brandy sauce served over vanilla ice cream, dipped in white chocolate and toasted almonds

LEMON BAR 🌿

Fresh lemon curd and orange shortbread coated in vanilla bean meringue and flamed tableside



Gluten-Friendly



Vegetarian



Dairy-Friendly *which might include butter*



Dairy-Friendly with modifications *which might include butter*



DESSERT MENU

DESSERT WINES

Sauternes, Bordeaux, France	 3 oz. 14
Royal Tokaji 'Red Label' 5 Puttunynos, Tokaj, Hungary	22
Inniskillin Vidal Icewine, Niagara Peninsula, Canada	33
Far Niente 'Dolce' Late Harvest Blend, Napa Valley	37

MADEIRA, PORT & SHERRY

Graham's 'Six Grapes' Ruby Port, Portugal	 3 oz. 9
Harvey's Bristol Cream Sherry, Spain	10
Blandy's 10 year old Malmsey Madeira, Portugal	11
Graham's Late Bottle Vintage Port, Portugal	12
Warre's 'Otima' 10 year old Tawny Port, Portugal	15
Dow's 20 year old Tawny Port, Portugal	18
Warre's Vintage Port, Portugal	35

Ask your server for our most recent vintage
Please Enjoy Our Wines Responsibly