



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

FLOURLESS FUDGY CHOCOLATE CAKE

Rich dark chocolate, gluten-free ganache torte with whipped cream and dusted with cocoa

BACON BRITTLE & CREAM

Shattered brittle made with bacon, roasted peanuts and small pieces of Perry's Famous Pork Chop, served with creamy peanut butter ice cream with chunks of chocolate

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-Free Friendly  Vegetarian

 Dairy-Free Friendly *which might include butter*

 Dairy-Free Friendly with modifications *which might include butter*



DESSERT MENU

DESSERT WINES

	
	3 oz.
Le Sauternes de Castelnau, Bordeaux, France	14
Royal Tokaji 'Red Label' 5 Puttunoyos, Tokaj, Hungary	28
Inniskillin Vidal Icewine, Niagara Peninsula, Canada	33
Far Niente 'Dolce' Late Harvest Blend, Napa Valley	37

MADEIRA, PORT & SHERRY

	
	3 oz.
Graham's 'Six Grapes' Ruby Port, Portugal	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