

## DESSERTS

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- Pineapple Coconut Macaroon Tart 9  
*Vanilla Ice Cream, Toasted Coconut, Passion Fruit & Blood Orange Sauces*
- Orange Ricotta Cheesecake 9  
*Whipped Cream, Kumquat Compote, Raspberry Sauce*
- Strawberry Rhubarb Crisp 9  
*Vanilla Almond Milk Ice Cream (VEGAN, GLUTEN FREE)*
- Key Lime Pie 9  
*Crème Chantilly, Raspberry Chambord Coulis*
- Apple Blueberry Crumb Pie 9  
*Butterscotch Ice Cream, Crème Anglaise, Blueberry Port Sauce*
- Chocolate Mousse Cake 9  
*Bitter Chocolate Ice Cream, Chopped Heath Bar, Chocolate & Caramel Sauces*
- Lavender Crème Brûlée 9  
*Pistachio Vanilla Wafer, Fresh Raspberry*
- Mixed Cookie Plate 6  
*Pistachio Vanilla Wafer, Chocolate Chip, Coconut Macaroon, Chocolate & Black Pepper, Walnut Blondie, Almond Frangipane, Chocolate Brownie, Almond Anise Biscotti, Chocolate Pistachio Biscotti*
- Ice Creams & Sorbets 9  
*Three Scoops*
- Ice Creams: *Fior di Latte, Butterscotch, Bitter Chocolate, Pistachio, Cappuccino, Mint Stracciatella, Vanilla*
- Sorbets: *Pineapple Mint, Lime Cilantro*

## Pastry Chef Alana Marshall

### SWEET WINE, PORT & SPECIALTY

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Echeverria Late-Harvest Sauvignon Blanc <i>Special Selection, Curico Valley, Chile</i>	13
Sauternes, Chateau Romieux-Lacoste 2015 <i>Bordeaux, France</i>	12
Sauternes, Cru Barréjats 2001 <i>Bordeaux, France</i>	17
Chartreuse V.E.P. Green <i>Viellissement Exceptionnellement Prolongé; Voiron, France</i>	25
Ceretto Santo Stefano Moscato d'Asti 2014 <i>Piedmont, Italy</i>	12
Grappa di Arneis, Montanaro <i>Piedmont, Italy</i>	13
Fonseca 10 Year Aged Tawny Port <i>Douro, Portugal</i>	12
Smith Woodhouse Estate 20yr Old Tawny Port <i>Douro, Portugal</i>	17

### CALVADOS, COGNAC & ARMAGNAC

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Domaine du Manoir de Montreuil Réserve <i>Calvados, Pays d'Auge</i>	13
C. Dudognon Sélection 10yr <i>Grande Champagne, Cognac</i>	13
Château de Pellehaut Réserve <i>Ténarèze, Armagnac</i>	13

*See our spirits list for more apertifs & digestifs*