

DESSERTS

Beignets 11
served warm with Cinnamon Crème Anglaise and Coffee Ice Cream

Eggnog Torte 12
Ginger Cookie Crumble, Cranberry-Orange Sauce, and Dulce de Leche Chantilly

Flourless Chocolate Gâteau (GF) 13
with Milk Chocolate Mousse, Pistachio Chantilly, Red Wine Reduction, Cocoa Nibs, and Cherry Sorbet

Sticky Toffee Cake 12
served warm with Toffee Sauce, Pecan Praline, Caramel-Dark Chocolate Ganache, Crème Orange Ice Cream

Huckleberry Chèvre Cheesecake (GF) 14
with Toasted Almond Brittle, Honey Ice Cream, Blood Orange Gastrique, and Honeycomb

Chocolate Stout Cake 12
with Espresso Crumble, Stout Foam, Cacao Nib Whipped Ganache, and Malted Vanilla Ice Cream

Inniskillin Icewine Flight 32
Vidal, Riesling and Cabernet Franc

Taylor Fladgate *100 Years of Port Flight* 39

PORT, SHERRY, COGNAC & DESSERT WINES

By The Bottle

903 Château Gravas 2016, Sauternes (375ml) 70
901 Château Climens Premier Cru 225
Grand Vin de Sauternes 2005, Barsac (750ml)

Vintage Port

907 Quinta do Nova LBV Porto 2009, Portugal 85
915 Poças Junior Vintage Porto 2003, Portugal 147
902 Fonseca Vintage Porto 2009, Portugal 167
919 Taylor's Vintage Port 2003, Portugal 186

By The Glass

Inniskillin Vidal Icewine \$17
Inniskillin Riesling Icewine \$20
Inniskillin Cabernet Franc Icewine \$22
Taylor Fladgate 10 Year Tawny Port \$12
Taylor Fladgate 20 Year Tawny Port \$17
Taylor Fladgate 30 Year Tawny Port \$21
Taylor Fladgate 40 Year Tawny Port \$28
Quinta de la Rosa *Lote 601* Ruby Port \$13
Boston Bual Special Reserve Madeira \$10
Lustau *East India* Solera Reserva Sherry \$9
Henriques & Henriques 15 Yr Sercial Madeira \$15
HM Borges Old Reserve Malmsey 10 Yr Madeira \$13
Remy Martin VSOP Cognac \$11
Remy Martin XO Cognac \$38
Hennessy VS Cognac \$11
Courvoisier Cognac \$11
Château La Tour Blanche 2017, Sauternes \$10
Raymond Ragnaud Pineau des Charentes \$8
J. Dumangin Ratafia Champenois \$14