

DESSERTS

Beignets served warm with Cinnamon Crème Anglaise and Coffee Ice Cream	11
Sage & Olive Oil Panna Cotta with Cracked Black Pepper Sablé, Apricot-Orange Marmalade, Raspberry Gel, and Apricot Sorbet	12
Flourless Chocolate Gâteau (GF) with Milk Chocolate Mousse, Pistachio Chantilly, Red Wine Reduction, Cocoa Nibs, and Cherry Sorbet	13
Sticky Toffee Cake served warm with Toffee Sauce, Pecan Praline, Caramel- Dark Chocolate Ganache, Crème Orange Ice Cream	12
Blackberry Chèvre Cheesecake (GF) with Toasted Almond Brittle, Honey Ice Cream, Blood Orange Gastrique, and Honeycomb	14
Chocolate Stout Cake with Espresso Crumble, Stout Foam, Cacao Nib Whipped Ganache, and Malted Vanilla Ice Cream	12
Inniskillin Icewine Flight Vidal, Riesling and Cabernet Franc	32
Taylor Fladgate <i>100 Years of Port Flight</i>	39

PORT, SHERRY, COGNAC & DESSERT WINES

By The Bottle

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

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 <i>Lote 601</i> Ruby Port	\$13
Boston Bual Special Reserve Madeira	\$10
Lustau <i>East India</i> 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