

DESSERTS

DOUBLE CHOCOLATE DEVILS CAKE 11.

SALTED PRETZEL CRUMBLE - WHITE CHOCOLATE MOUSSE - CARAMEL SAUCE

SEMOLINA CAKE 10.

MULLED WINE - GLAZED CRANBERRIES - PISTACHIO GELATO

PUMPKIN CHEESECAKE TART 11.

POMEGRANATES - PUMPKIN SEED STREUSEL - SORREL

RUM RAISIN CANNOLI SUNDAE 9.

RICOTTA GELATO - HAZELNUTS - SHAVED CHOCOLATE

ROCKY ROAD BUDINO 9.

MARSHMALLOW - ROSEMARY - WALNUTS - SEA SALT

GELATO OR SORBETTO 6.

ASK SERVER FOR TODAY'S SIGNATURE FLAVORS

COFFEE & TEA

LACOLOMBE COFFEE/ DECAF COFFEE 3.

LACOLOMBE ESPRESSO/CAPPUCCINO 4.

MIGHTY LEAF ORGANIC LOOSE LEAF TEAS 4.



PORT & DESSERT WINES

RUBY PORT, COCKBURNS, 10.

VINTAGE PORT, W. & J. GRAHAM'S, 2011 16.

TAWNY PORT, TAYLOR FLADGATE, 10Y 14.

TAWNY PORT, TAYLOR FLADGATE, 20Y 20.

LATE HARVEST SEMILLION/SAUV BLANC 2012, DOLCE WINERY, NAPA, CA 24.

BOTRYTIS SAUV BLANC 2001, ROBERT MONDAVI, NAPA, CA 16.

VIDAL, INNISKILLIN 2015, NIAGARA, CANADA 30.

COGNAC

COURVOISIER VS 9.

COURVOISIER VSOP 12.

HENNESSY VS 11.

HENNESSY VSOP 15.

REMY MARTIN VSOP 12.

REMY MARTIN XO 37.

SINGLE MALT SCOTCH

(1.5oz NEAT POUR)

GLENFIDDICH 12y 12.

GLENLIVET 12y 12.

JOHNNY WALKER BLUE 45.

LAGAVULIN 16y 18.

LAPHROAIG 10y 12.

MACALLAN 12y 14.

MACALLAN 18y 55.

OBAN 14y 16.

DALMORE 14y 14.

CORDIALS

(1.5oz NEAT POUR)

BAILEY'S 9.

DISARONNO AMARETTO 9.

FRANGELICO 9.

GODIVA DARK 9.

GRAND MARNIER 10.

KAHLUA 8.

LEMONCELLO 12.

LUXARDO CHERRY 10.

PERNOD 9.

SAMBUCA WHITE 8.

SAMBUCA BLACK 8.

ST GERMAINE ELDERFLOWER 9.