

AFTER YOUR MAIN

EUROPEAN CHEESE SELECTION

red pepper chutney, baguette, water biscuits, figs, fennel

\$15/3; 22/5

MAHON ~ aged 4 – 6 months
Spanish cow milk firm texture
boasts a certain sharpness lemony slight saltiness

MANCHEGO ~ aged 6 months
Spanish sheep's milk mild flavor with a little spice
made exclusively from the milk of La Mancha sheep

VALDEON ~ aged 2 – 3 months
Spanish farmhouse blue blend cow sheep goat's milk
assertive peppery flavor

FONTINA ~ aged 3 months
Italian cow's milk mild delicate nuttiness with a hint
of honey

BLU DI BUFALA ~ aged 2 – 3 months
Italian aged buffalo milk full-bodied blue
balance of sweetness slight tang semi firm

BRILLAT SAVARIN ~ aged 7 weeks
French cow's milk mousse like interior – the mark of a
fine triple crème

DESSERTS

CHOCOLATE INDULGENCE \$9
grand marnier injected chocolate strawberries chocolate flourless torte hazelnut & chocolate ice cream

VANILLA TOASTED ALMOND CREPE 8
vanilla ice cream caramel rum sauce topped with toasted almonds

VANILLA BEAN CRÈME BRULEE 8

APPLE TARTE TATIN 8
vanilla ice cream toasted hazelnuts

ORANGE PANNA COTTA 8
Italian wild blueberries

ICE CREAM SELECTION 6
Vanilla Ice Cream
Chocolate Ice Cream



AFTER DINNER DRINKS

COCKTAILS

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| DESSERT MARTINI (SERVED UP) | \$9 | BEIGE RUSSIAN (SERVED ON THE ROCKS) | \$9 |
| Bailey's Irish Cream, Frangelico, Crème de Cacao and Kahlua | | Stoli Vodka shaken with Kahlua and Bailey's Irish Cream | |

SWEET DESSERT WINES ~ TO PAIR WITH DESSERT OR AS DESSERT!

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| QUINTA SANTA EUFEMIA, FINE WHITE PORT ~ DOURO, PORTUGAL | \$10/gl |
| slightly sweet and rich with flavors of fresh orchid fruits and nuts ~ served chilled | |
| QUINTA SANTA EUFEMIA, FINE RUBY PORT ~ DOURO, PORTUGAL | 12/gl |
| bright ruby color, fresh berries and sweet baking spices | |
| QUINTA SANTA EUFEMIA, 10 YEAR OLD TAWNY PORT DOURO, PORTUGAL | 14/gl |
| tawny color from extended oak barrel ageing, tasting of toasted nuts and dried fruits with a creamy texture | |
| LA COSECHA, PEDRO XIMENEZ SHERRY ~ JEREZ, SPAIN | 10/gl |
| from sun-dried PX grapes, lusciously full bodied with dried fruits, coffee and toffee flavors | |

COGNACS

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|---------------------|-------------|
| Martell XO | \$22 |
| Martell Cordon Bleu | 14 |

SINGLE MALT SCOTCH

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| Glenlivet 12year | 12 |
| Chivas 12year | 14 |

CORDIALS

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|----------------------|------------|
| Amaretto Disaronno | \$7 |
| Bailey's Irish Cream | 7 |
| Drambuie | 7 |
| Frangelico | 7 |
| Sambuca Romano | 7 |
| Tia Maria | 7 |
| Godiva | 7 |
| Chambord | 8 |
| Cointreau | 8 |
| Grand Marnier | 9 |

COFFEE

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| Irish Coffee made with Irish Whiskey | 8 |
| French Coffee made with Grand Marnier | 8 |
| Jamaican Coffee made with Tia Maria | 8 |
| Italian Coffee made with Amaretto Disaronno | 8 |

