



## ***Dessert***

<b>Chocolate Caramel Tart</b>	<b>12</b>
Dark Chocolate Mousse, Salted Caramel, Frangelico Chantilly, Butter Roasted Hazelnut Praline	
<b>Old Fashioned Cheesecake</b>	<b>12</b>
New York Style Cheesecake, Cherry Whisky Compote, Orange Curd, Brown Sugar Candy Crumble	
<b>Crème Brûlée</b>	<b>12</b>
Chef Inspired Flavours, Fresh Berries, Biscoff Cookie	
 <b><i>Specialty Coffee/Tea (1.5 oz)</i></b>	
Spanish Coffee (Coffee Liqueur and Brandy)	<b>11</b>
B52 Coffee (Baileys, Coffee Liqueur, and Grand Marnier)	<b>11</b>
Irish Coffee (Jameson Irish Whiskey)	<b>11</b>
Monte Cristo Coffee (Coffee Liqueur, and Grand Marnier)	<b>11</b>
Café Amaretto (Amaretto)	<b>11</b>
Blueberry Tea (Amaretto, Grand Marnier, and Orange Pekoe)	<b>11</b>
Brandy Latte (Brandy, Baileys, Espresso and Steamed Milk)	<b>12</b>
 <b><i>Icewines / Dessert Wines (2 oz)</i></b>	
2017 Vintner's Private Reserve Ratafia Red	<b>12</b>
2018 Vintner's Private Reserve Ratafia White	<b>12</b>
2023 Beal Vineyard Cabernet Sauvignon Icewine	<b>14</b>
 <b><i>Digestifs / Liqueurs (1 oz)</i></b>	
Sambuca	<b>8</b>
Courvoisier	<b>12</b>
Calvados	<b>12</b>
Balvenie 12 year	<b>18</b>
Hennessy VSOP	<b>22</b>

*We Also Offer an additional Selection of Digestifs and Liqueurs*