

DESSERTS

COOKIES & MILK

APPLE CHERRY STRUDEL

local apples, sour cherries, almonds, burnt honey ice cream

LEMON MERINGUE BOMB

lemon curd, graham cracker sable, honeycomb caramel, buttermilk sorbet

CHOCOLATE POT DE CREME

Manjari chocolate, salted peanut caramel, nutella powder, buttermilk honey ice cream

CHOCOLATE OREO BAR

devils food cake, oreo mousse, brownie, mint gelato, toasted meringue

SELECTION OF ICE CREAM & SORBET

SELECTION OF ARTISAN CHEESE

DESSERT COCKTAILS

BRANDY ALEXANDER

cognac, dark crème de cacao, cream, nutmeg

GRASSHOPPER

vanilla vodka, crème de menthe, white crème de cacao, branca menta, cream

WHITE ELEPHANT

bourbon, amarula, cinnamon syrup

MUDDY WOLTER

blended scotch, averna, carpano antica, kahlua, orange twist

DESSERT WINES BY THE GLASS

Port, **Romariz** 10 Year Old Tawny, NV

Sauternes, **Château Gravas**, *Bordeaux, France, 2015*

Madiera, **Rare Wine Co.**, “Savannah”, Verdelho (Medium Dry), NV

Madiera, **Rare Wine Co.**, “Charleston”, Sercial (Dry), NV

AFTER DINNER SPIRITS

BRANDY

Hennessy XO

Pierre Ferrand Selection des Anges

Hennessy Paradis

Louis XIII de Remy Martin

Hennessy Pardis Imperial

RUM

Angostura 1824

SINGLE MALTS

Macallan 12yr

Macallan 18yr

Laphroaig 10yr

Bowmore 15yr

Lagavulin 16yr

Glenmorangie Signet

Kilkerran Sherry Cask

Talisker Storm

Oban 14yr