

MENU AUTHORS

Executive Chef: Michael Conetta
Kitchen Manager: Phil Banks
Culinary Arts Director: Casey Riley

DESSERTS

all selections... 8.00

Chocolate Layer Cake
rich dark chocolate, chocolate ganache,
raspberry syrup, whipped cream & mint

Crème Brûlée
creamy custard, caramelized sugar crust

Ambrosia
mandarin oranges, bananas,
walnut granola marshmallow,
sweet coconut, white chocolate liqueur

NY Style Cheese Cake
vanilla cheese cake, glazed strawberries,
vanilla chantilly

Seasonal Fruit Sorbet or Ice Cream

Farmstead Artisan Cheese Plate 9.95
three hand-crafted selections, grilled bread,
local honeycomb, pineapple-cherry chutney,
toasted nuts

AFTER DINNER

COFFEE DRINKS 9.00

Belgian – Godiva
Canadian – Crown Royal
French – Grand Marnier
Irish – Bushmill's
Italian – Sambuca
Jamaican – Tia Maria
Kentucky – Bulleit Bourbon
Mexican – Kahlua
Scottish – Drambuie

SINGLE MALTS

Glenfiddich 12	12.00
Glenfiddich 15	15.00
Glenfiddich 18	18.00
Glenfiddich 21	26.00
The Glenlivet 12	12.00
Lagavulin 16	12.00
Laphroaig 10	11.00
Macallan 12	15.00
Macallan 18	25.00
Oban 14	15.00
Talisker 10	11.00

PORT

Sandeman Ruby	7.00
Cockburn 10 yr Tawny	9.00
Fonseca LBV	12.00

COGNAC

Courvoisier VSOP	11.00
Hennessey VSOP	11.00
Remy Martin VSOP	11.00
Martell Cordon Bleu	24.00
Remy Martin XO	28.00

DESSERT DRINKS

CHOCOLATE MARTINI

Absolut Vanilla Vodka with splashes of
white and dark chocolate Godiva served
in a chocolate laced martini glass 10.00

ESPRESSO MARTINI

Van Gogh Espresso Vodka, Kahlua, Baileys
and Frangelico with a shot of espresso
10.00

BLUEBERRIES & CREAM

Absolut Vanilla, Stolli Blueberry with a shot
of chocolate liqueur and splash of Blue
Curacao and cream 10.00

STRAWBERRY SHORTCAKE

Strawberry puree, Amaretto Di Saronno,
Crème de Cacao and a splash of cream
garnished with a fresh strawberry 8.50

FOUR RICH MEN

Frangelico, Bailey's, Di Saronno, Godiva
white chocolate liquor, chilled in a cordial
glass 8.50

RASPBERRY TRUFFLE

Absolut, Chambord, Godiva chocolate
liquor, and Baileys Irish Cream 8.50

CREAMSICLE

Stoli Vanilla, Cointreau and Liqueur 43.
Finished with Orange juice and a splash
of cream 8.50

ROOT BEER FLOAT

Absolut Vanilla, IBC Root beer with a
vanilla bean ice cream float 8.50