

MENU AUTHORS

Chef de Cuisine: Mark Broccoli

Kitchen Manager: Phil Banks

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

Banana Cookie Monster

chocolate chip cookie topped with vanilla bean ice cream, caramelized bananas, chocolate and caramel sauces

Waterman Chocolate Bread Pudding

chocolate-bourbon soaked bread, chocolate pistols, warm chocolate sauce, vanilla bean ice cream

Limoncello Berry Bavarian

limoncello soaked vanilla sponge cake, layered lemon Bavarian crème, mixed berry compote

Seasonal Fruit Sorbet and Ice Cream

Farmstead Artisan Cheese Plate 13.95

three hand-crafted selections, grilled breads, honey comb, toasted nuts, fig compote and spiced pecans

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 15.00

Laphroaig 10 12.00

Macallan 12 12.00

Macallan 18 29.00

Oban 14 15.00

Talisker 10 13.50

PORT

Sandeman Ruby 7.00

Cockburn 10 yr Tawny 9.00

Fonseca LBV 12.00

COGNAC

Courvoisier VSOP 12.00

Hennessey VSOP 12.50

Remy Martin VSOP 13.50

Martell Cordon Bleu 24.00

Remy Martin XO 28.00

DESSERT WINE

2008 Michele Chiarlo, "Nivole,"
Moscato D'Asti 23.00

2006 King Estate,
Vin Glace, Pinot Gris 8.50 / 32.00

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

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

CREAMSICLE

Stoli Vanilla, Cointreau and Liquor 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