

DESSERT

Peanut Butter Banana Bar | 14

*Peanut Dacquoise | Caramel Crunch Layer
Peanut Butter Banana Mousse
Bourbon Caramel Sauce | Banana Sorbet*

Black Forest Cake | 14

*Chocolate Cake | Kirsh Cherry Filling
Dark Chocolate Cherry Ganache
Whipped Cream | Cherry Gel | Vanilla Ice Cream*

Blackberry Brie Cheesecake | 14

*Honey Comb Candy | Blackberry Compote
Honey Ice Cream*

Panna Cotta Fruit Parfait | 12

*Greek Yogurt | Fruit Gelee
Fresh Fruit*

Lemon Ricotta Cake | 14

*Toasted Meringue Buttercream | Lemon Curd
Graham Cracker Ice Cream*

House Made Ice Cream & Sorbet | 9

*Vanilla, Chocolate or Caramel Ice Cream
Seasonal Sorbet
Flavor of the week*

*Executive Pastry Chef - Charlotte Grimm
Assistant Pastry Chef - Makenzie Gaudet*

Dessert Wines

Taylor-Fladgate 10 Year Tawny	11
Taylor-Fladgate 20 Year Tawny	18
Taylor-Fladgate 30 Year Tawny	30
Taylor-Fladgate 40 Year Tawny	48
Graham's 2017 Vintage Port	26
Fonseca 1997 Vintage Port	30
Broadbent 'Rainwater' 3 Year Madeira	14
Heitz 'Ink Grade'	12
Alvear Pedro Ximenez Solera 1927	14
Gerard Bertrand Banyuls	10
Clos Haut-Peyraguey Sauternes	15
Sauska 6 Puttonyos Tokaji Aszú	33

After Dinner Drinks

Sweet & Salty | 12

*Caramel Vodka | Dorda Salted Caramel
Two Stack Irish Cream | Coarse Sea Salt*

Why Is This OK? | 12

Bubba's Brown Sugar Whiskey | Cointreau | Lime

Alma Finca 'Bout It | 14

Alma Finca Orange Liqueur | Two Stack Irish Cream

It's Called Chocolat! | 12

*Waypoint Chocolate Vodka | Liquor 43 Chocolate
Creme de Cacao*

The Pistachio | 14

*Waypoint Vanilla Vodka | Disaronno
Two Stack Irish Cream | Blue Curacao*