

After Dinner Selections

- Château Graves Sauternes*
glass 12.50
- Courvoisier VSOP Cognac*
glass 12.50
- Courvoisier XO Cognac*
glass 29.00
- Remy Martin VSOP Cognac*
glass 16.00
- Remy Martin XO Cognac*
glass 28.00
- Grand Marnier*
100 year 24.50
- Louis XIII de Rémy Martin*
175.00 per one ounce
- Pappy Van Winkle*
150.00 per one ounce

Dessert Wines

- El Maestro Sierra Sherry*
375 ml 36.00 glass 9.00
- Banfi Rosa Regale Brachetto d'Acqui*
1/2 bottle 27.00 glass 9.00
- Jackson-Triggs Vidal Icewine*
1/2 bottle 54.00
- Elio Perrone Moscato D'Asti*
1/2 bottle 30.00
- Mer Soleil Late Harvest Viognier*
1/2 bottle 75.00
- Inniskillin Riesling Icewine*
1/2 bottle 95.00
- Far Niente Dolce*
1/2 bottle 120.00
- Merryvale Antigua*
(Muscat fortified with fine pot-still brandy)
500 ml 72.00

Port by the Glass

- Penfolds Tawny Club Port*
glass 9.00
- Warre's Otima Tawny Port 10-year old*
glass 11.00
- Sandeman Tawny Port 20-year old*
glass 13.00
- Taylor Fladgate Late Bottled Vintage*
glass 10.00
- Fonseca 20-year old Tawny*
glass 24.50

Desserts

Banana Bread Pudding

with sugar fired bananas, caramel ice cream and warm caramel sauce

\$12

Vanilla Bean Crème Brûlée

smooth vanilla custard and fresh berries with an almond tuile cookie

(gluten free upon request)

\$12

Chocolate Mousse Cake

cloud-like chocolate mousse on macadamia nut fudge with strawberries and warm ganache

(gluten free)

\$14

Molten Chocolate Soufflé Cake

baked rich chocolate cake served with raspberry compote and warm chocolate ganache

\$14

225 Panna Cotta

chilled vanilla scented Italian custard with fresh wild berries, raspberry and blackberry coulis

(gluten free upon request)

\$12

Classique Napoléon

Chantilly and vanilla creams layered between flaky pistachio puff pastry with local berries

\$12

New York Cheesecake

organically farmed cream cheese with macerated fresh blueberries and Chantilly cream

\$12

Butterscotch Pecan Pie

served with warm chocolate ganache, cinnamon ice cream and fresh blackberries

\$12

Baklava Purse

phyllo wrapped walnut filling with cinnamon ice cream and local honey

\$13

Carolina Peach Cobbler

South Carolina peaches baked with a crunchy cinnamon topping and vanilla bean ice cream

\$12

Cinnamon Beignets and Ice Cream

cinnamon dough fritters drizzled with warm local honey, dusted with powdered sugar

and served with vanilla bean ice cream

\$12

Vegan Pear Tart

Paleo pear and cashew nut tart with Medjool date crust and vegan coconut blackberry ice cream

(non dairy, sugar free and gluten free)

\$13

Family Style Desserts

Cinnamon Beignets

cinnamon dough fritters drizzled with warm local honey, dusted with powdered sugar and served with vanilla bean ice cream

Serves 4-6 guests

\$36

Fromage and Fruit

Chef's selection of Bellavitano Merlot, Camembert White Stilton and Sardinian Pecorino cheeses with truffled apple chutney, sliced fruits and gourmet crackers

\$15 per guest

Baked Carolina Bombes

strawberry ice cream and raspberry sorbet layered onto a candied peanut cake with a meringue crust flambéed tableside

Serves 6-8 guests

\$66

Serves 2-4 guests

\$30

Bananas Foster

traditional bananas foster flambéed tableside and served with cinnamon ice cream

\$60 (2 guest minimum)

\$15 for each additional guest

*ALL DESSERT COMPONENTS ARE CREATED IN-HOUSE BY
EXECUTIVE PASTRY CHEF – GERRY ELLIOT*