



Dessert Menu

Lavender Crème Brulée

Fresh Berries, Lavender Tuile

Wine Pairing: La Fleur D'Or Sauternes , 2011

Flourless Chocolate Torte

Macerated Strawberries, Lemon Mousse

Cordial Pairing: House made Limoncello

Profiteroles

Pistachio & Vanilla Ice Cream, Dark Chocolate Sauce

Wine Pairing: Olde Shandon Port Works Syrah Port

House made Sorbet & Ice Cream

Fresh Berries

Cordial Pairing: Chambord

Desserts \$8

Dessert with Pairing \$15

Dark Chocolate Soufflé

Orange-Vanilla Soufflé

Served with Grand Marnier Crème Anglaise

Made to Order, Please allow 15-20 minutes

Wine Pairing: Sandeman Late Bottled Vintage Port 2009

Soufflé \$10

Soufflé with Pairing \$16

Dessert Wine

Sauternes, La Fleur D'Or
Bordeaux, France, 2011

11

Sherry, El Maestro Sierra Oloroso
Jerez de la Frontera, Spain, aged 15 yrs

12

Port, Sandeman Late Bottled Vintage
Portugal, 2009

8

Syrah Port, Olde Shandon Port Works
Paso Robles, California

8

Brandy/Cognac

Busnel Calvados 12

Courvoisier 10

Hennessy VS 10

Bourbon

Basil Hayden 12

Knob Creek 9

Makers Mark 8

Woodford Reserve 10

Scotch

Bowmore Islay Legend 10

Chivas Regal 10

Glenlivet 12

Johnny Walker Black 12

Johnny Walker Red 8

Macallan 12 year 14

Hot Beverages

French Connection Coffee 7

Cognac, Amaretto

Irish Coffee 7

Irish Whiskey, Crème de Menthe

Monk's Coffee 7

Benedictine, Cinnamon Sugar

Cordials

Lazzaroni Amaretto 8

Baileys Irish Cream 8

Chambord 12

Grand Marnier 10

Henri Bardouin Pastis 10

Romana Sambuca 9

House made Limoncello 8