

DESSERTS

CREME BRULEE

cinnamon, orange and vanilla-infused custard,
burnt sugar crust 7.00

RICOTTA CHEESECAKE

lemon curd, house-made graham cracker,
raspberry sorbet 7.00

STRAWBERRY RHUBARB CRISP

brown sugar-oatmeal streusel,
vanilla ice cream 7.00

“ALMOND JOY”

chocolate brownie, candied almonds,
magic shell, coconut ice cream 7.00

GUINNESS STOUT CAKE

Jameson caramel, chocolate hazelnut tuile,
whipped cream 7.00

HOUSE-MADE ICE CREAMS & SORBETS

3.00 per scoop

please ask for your server for today's selections

ARTISAN CHEESE PLATE

three hand-crafted selections; grilled bread, local honeycomb,
seasonal fruit compote, spiced pecans 13.95

AFTER DINNER

COFFEE DRINKS 9.00

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

SINGLE MALTS

SPEYSIDE

Glenfiddich 12	12.00
Glenfiddich 15	15.00
Macallan 12	12.00
Macallan 18	29.00

ISLAY

Laphroaig 10	12.00
Lagavulin 16	15.00

HIGHLANDS

Oban 14	15.00
Glenmorangie "The Nectar d'Or" 12	15.00

ISLANDS

Talisker 10	13.50
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LOWLANDS

Glenkinchie 12	12.00
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PORT

Sandeman's Ruby	7.00
Graham's "Six Grapes", Reserve	8.00
Cockburn 10 yr Tawny	9.00
Fonseca LBV 2005	12.00

COGNAC

Courvoisier VSOP	12.50
Hennessy VSOP	13.00
Remy Martin VSOP	13.50
Martell Cordon Bleu	24.00
Remy Martin XO	28.00

DESSERT DRINKS

WATERMAN HOT CHOCOLATE

Licor 43 vanilla liqueur, fresh butterscotch, Grand Marnier-scented whipped cream 7.50

HOT BUTTERED RUM

Goslings Dark Rum, buttered brown sugar-winter spiced syrup 7.50

CHOCOLATE MARTINI

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

ESPRESSO MARTINI

Sobieski Vanilla, Kahlua, Baileys and Frangelico with a shot of espresso 10.00

ALMOND JOY

Godiva dark chocolate liqueur, Amaretto Disaronno, Bacardi coconut, splash of cream 8.50

FOUR RICH MEN

Frangelico, Bailey's, DiSaronno, Godiva white chocolate liqueur, chilled in a cordial glass 8.50

CHOCOLATE MILK FOR GROWN UPS

Young's Double Chocolate Stout with a vanilla bean ice cream float 7.50

SWEET DESSERT LIBATIONS

2008 Michele Chiarlo, "Nivole," Moscato D'Asti	23.00
2010 King Estate Vin Glace	9.50 / 36.00
Lindemans Framboise, Raspberry Lambic	12.00
Lindemans Faro, Faro Lambic	12.00
Breckenridge Vanilla Porter	5.50
Young's Double Chocolate Stout	5.50