



# AFTER DINNER MENU

## CHEESES

### **Chef's Artisan Cheese Plate**

Selection of farmhouse and Artisanal cheeses served with dates, figs, fruit mostarda and homemade jam 9.00

## DESSERTS

### **Warmed Apple Crostada**

Caramel and French vanilla 5.95

### **Classic Tiramisu**

Crème Anglaise and coffee-infused chocolate sauce 5.95

### **Raspberry Crème Brulée**

Fresh mint and Crème Chantilly 5.95

### **Old-Fashioned Peach Cobbler**

French vanilla, caramel sauce and wafer 5.95

### **Duo Of Chocolate Mousse Martini**

Fresh berries, Crème Chantilly and chocolate curls 5.95

### **Profiterole Glace**

Warm ganache, French vanilla, fresh mint and 10x 5.95

### **Classic New York Style Cheesecake**

Caramel and raspberry sauces and fresh strawberries 5.95

### **Key Lime Pie**

With raspberry sorbet, wafer and fresh berries 5.95

### **Double Layer Chocolate Truffle Cake**

Served with chocolate ganache 5.95

### **Tableside Flambé**

Bananas Fosters, Strawberries Romanoff or Cherries Jubilee served with French Vanilla ice cream 7.00

### **Baked Alaska** 7.00

We offer a daily selection of SORBETS and ICE CREAMS, served with fresh berries and topped with homemade caramel and chocolate sauces 4.95

## DESSERT WINES

**Columbia Crest Ice Wine, Washington State** 6.50

**Bonny Doon Muscat Vin de Glacière, California 2003** 6.50

**King Estate Pinot Gris, Vin Glace, Oregon 2003** 6.00

## PORT WINES 6.95

**Taylor Fladgate Ruby**

**Fonseca Bin 27**

**Sandemann's Rich Ruby**

**Ramos Pinto 10 Year Old Tawny**

## WATER SERVICE

### SPARKLING

Recommended for seafood, grilled fish and salads with oil-based dressings

**San Pellegrino**

**Perrier**

### STILL

Recommended for lamb, steak and most meats

**Voss**

**Fiji**

500mL bottle 3.00 / 1L bottle 6.00



# AFTER DINNER MENU

## SPECIALTY COFFEE SELECTIONS

### **Praline Orleans**

Praline liqueur and coffee topped high with whipped cream and caramel sauce 6.00

### **Café**

Coffee, Bailey's Irish Cream, Kahlua and Grand Marnier topped with whipped cream 7.50

### **Chocolate Raspberry Latte**

Godiva Chocolate liqueur laced with Chambord and our own special coffee 6.50

### **Café Royal**

Cognac with a sugar cube and coffee topped high with whipped cream 8.00

### **Irish Coffee**

Fresh coffee, Irish whiskey and Kahlua topped with whipped cream 7.00

### **Café Gates**

Tia Maria and dark crème de cacao laced with Grand Marnier, topped with whipped cream 7.00

### **Espresso**

Regular or decaf 2.95

### **Cappuccino**

Topped with a rich milk foam froth 3.50

## CORDIALS

**Remy Martin XO** 16.00

**Remy Martin VSOP** 13.00

**Hennessy VSOP** 12.50

**Hennessy VS** 8.00

**Martell Cordon Bleu** 8.50

**Martell VSOP** 8.50

**Grand Marnier Flight** 25.00

**Grand Marnier 150** 25.00

**Grand Marnier 100** 20.00

**Grand Marnier** 8.50

**Courvoisier XO** 15.00

**Courvoisier VSOP** 10.00

**Courvoisier VS** 8.00

## RUMS, BOURBONS & SCOTCHS

### RUMS

**Pyrat XO Reserve** 7.00

**Gosling's "Black Seal"** 6.00

**10 Cane** 10.00

**Tommy Bahama White Sand** 8.00

**Bacardi 8 Year Old** 7.00

**Myer's Dark Rum** 7.00

### BOURBONS/AMERICAN WHISKIES

**Gentleman Jack** 8.00

**Woodford Reserve** 8.00

**Wild Turkey Rare Breed** 8.00

**Wild Turkey 101** 8.00

**Wild Turkey 80** 8.00

**Wild Turkey American Honey** 8.00

**Evan Williams Single Barrel** 8.00

**Elijah Craig 12 Year** 7.00

**Russel's Reserve Rye Whisky**

(small batch) 7.00

### SCOTCH (BLENDS)

**Dewars White Label** 7.00

**Dewars 12 Year Sp.Rsv.** 9.00

**Chivas Regal 12** 9.00

**Johnnie Walker Black** 10.00

**Johnnie Walker Red** 7.00

### SCOTCH (SINGLE MALTS)

**Glenlivet 12 Year** 10.00

**Glenfiddich 12 Year** 10.00

**Balvenie Founder's Rsv. 10 Yr** 9.00

**Compass Box Oak Cross** 9.00

**Compass Box Peat Monster** 10.00

**Glenmorangie Lasanta Wood** 10.00

**Aberlour 12 Year** 10.00

**Lagavullin 16 Year** 10.00