



**Dessert Menu**  
*March 2019*

**Lemon Mousse Torte**

Angel Food Cake, Raspberry Meringue  
White Chocolate Mousse, Dehydrated Lemon

**Chocolate Rum Cheesecake**

Butterscotch Mousse, Chocolate Fudge  
Butterscotch Ganache

**Strawberry- Red Rose Creme Brulee**

Maserated Bourbon Strawberries, Candied Rose Petals

**Frangelico Caramel Apple Pie**

Warm Brown Sugar Streusel, Spiced Apple Gelato

**Coffee Ice Cream**

Hazelnut-Espresso Cookie and Espresso Caramel

*Pastry Chef Sharlena Placide*

**Liquid Dessert**

Pallini Limoncello.....	12
Graham's 10yr Tawny.....	12
Graham's 20yr. Tawny.....	18
Taylor Fladgate 10yr. Tawny.....	16
Fonseca Bin 27 Tawny.....	14
Dow's 10yr. Tawny.....	11
Dow's 20yr. Tawny.....	18
Dow's LBV, 2009.....	12
Torii Mor LBV, 2006.....	12
Evolucio Late Harvest, 2015, Tokaj.....	6
Dolce Far Niente, 2005, Napa.....	25/125
Inniskillin "Vidal" Oak Aged, 2006.....	15/75

**Flights...**

**Dessert Wines**

Evolucio Late Harvest, Dow's LBV, Taylor Fladgate 10 yr. Tawny  
**18**

**Cordials**

Grand Marnier, B&B, Remy VSOP  
**20**

**After Dinner Dessert Drinks**

Chocolate Macchiato Martini  
Patron XO Cafe', Stoli Vanilla, Kahlua, Baileys Irish Cream  
**13**

Raspberry Truffle  
Stoli Vanilla, Stoli Razz, Chambord, Dark Chocolate Godiva  
**12**