



## Dessert Menu 2019

### Hazelnut “Blondie” Tart

Blonde Chocolate Ganache, Sesame Tuile  
Passion Fruit Sauce

### Vanilla Bean-Lilac Panna Cotta

Blueberry Sauce, Angel Food Cake  
Macerated Blueberries

### Salted Chocolate Pot de Creme

Frangipane Crust, Yuzu Curd, Raspberry Sauce

### Mandarin Creme Brulee

Candied Almonds, Ginger-Mandarin Jam

### Peach Champagne Sorbet

Basil Peach Jellies, Sweet Champagne Sauce

*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**