



Dessert Menu 2019

Asian Pear & Almond “Tart”
Almond Cream, Asian Pear Compote
Rosemary-Vanilla Bean Gelato
8

Chocolate Pot De Creme
Sea Salt Chocolate Fudge, Yuzu Curd, Raspberry Sauce
10

Spumoni Mousse
Pistachio, Bing Cherry & Vanilla Bean Layers
Passion Fruit Jellies, White Chocolate
7

Caramel Spiced Panna Cotta
Sponge Cake, Ginger Caramel, Chocolate Milk Foam
Raspberry Sauce
10

Hazelnut Pumpkin Pie
Hazelnut Crust, Cinnamon Cream, Sweet Potato
White Chocolate Curd
10

Lady Apple- Ginger Creme Brulee
Cinnamon Apples, Acacia Honey-Ginger, Sweet Cream
9
Suggested Congiac Pairing- Remy Martin XO
25

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