

# the sweets

"Savor the evening. As Executive Pastry Chef it is my love and joy to explore unique and delicious sweet flavors and it is my pleasure to share a few of them with you this evening. Please enjoy!"

- Executive Pastry Chef Christine Conner

ultimate  
warm vanilla caramel cake 20  
vanilla gelato - whipped cream  
homemade toasted brown sugar cinnamon pecans

very chocolate cake 16  
dark chocolate ganaché  
milk chocolate butter cream - bada bing cherries

crispy banana split 18  
salted caramel gelato  
crispy cinnamon sugar banana - chopped pecans  
luxardo whipped cream

cookies & cream  
popcorn sundae 17  
vanilla bean gelato - homemade hot fudge  
cookies & cream popcorn

triple layer key lime pie 19  
fresh key lime - almond graham cracker crust  
fresh whipped cream - lime "caviar"

s'mores in a jar 16  
toasted marshmallow - double chocolate  
graham cracker toffee

red velvet bread pudding 17  
vanilla gelato - white chocolate  
sweet cream cheese

sorbet <sup>GF</sup> 12  
mango - raspberry - blood orange

gelato <sup>GF</sup> 12  
chocolate chocolate chip - sea salt caramel  
vanilla bean - strawberry - nutella chocolate crunch

sweet + savory fresh berries <sup>GF</sup> 17  
acacia honey - corto "truly" evoo - grains of paradise



## dessert wines port

chateau roumieu-lacoste.....	20.....	110
far niente "dolce" .....	40.....	160
graham's "six grapes" porto .....	15.....	90
graham's 2015 late bottle vintage .....	16.....	80
inniskillin vidal .....	42.....	168
royal tokaji "5 puttonyos" .....	27.....	152
taylor fladgate 2012 late bottle vintage.....	16.....	70
taylor fladgate tawny 20yr.....	26.....	185
taylor fladgate tawny 30yr.....	46.....	380
taylor fladgate tawny 40yr.....	69.....	562
graham's 1994 vintage port .....		345
chateau d'yquem 2005 (375ml).....		695

## cordials

bailey's irish cream.....	16
campari .....	16
carpano antica.....	16
fernet branca.....	18
frangelico .....	17
grand marnier .....	22
grand marnier "cuvée 100" .....	72
grand marnier "cuvée 1880" .....	98
green chartreuse .....	24
romana sambuca.....	18

GF - Gluten Friendly - made with ingredients that do not naturally contain Gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.