



Desserts

Chocolate-Cinnamon Bread Pudding/ baked
to order, house made whipped cream
Pair with Lamberti Prosecco

 **Crème Brûlée/** custard base with a crispy &
caramelized top
Pair with Albrecht Cremant Rose

Strawberry Shortcake/ fresh berries, house
made whipped cream & light vanilla sponge
cake
Pair with Pine Ridge Chenin Blanc

 **Chocolate Semifreddo/** frozen chocolate
mousse with white-chocolate cognac cream
Pair with Silver Lake Riesling

 *Indicates a gluten free menu item*

All desserts 8 dollars

Dessert & Pairing 15 dollars

After Dinner Drinks

PORT

Taylor Fladgate/ 20 Year Tawny	18
Churchill's/ 10 Year Tawny	15
Taylor Fladgate/ Late Bottle Vintage	10
Croft/ Distinction	9

COGNAC

Delamain/ Vesper	27
Delamain/ XO	20
D'Ussé/ VSOP	15

SCOTCH

Macallan/ 18 Year Sherry Oak	32
Macallan/ 15 Year Fine Oak	20
Macallan/ 12 Year Sherry Oak	16
Laphroaig/ 10 Year	14
Glenlivet/ 12 Year	12
Highland Park/ 12 Year	14

BOURBON

Basil Hayden's/ 80 Proof	14
Knob Creek/ 100 Proof	12
Maker's Mark/ 90 Proof	12
Buffalo Trace/ 90 Proof	12
Bakers/ 107 Proof	14
Bookers/ 127 Proof	15