

Desserts

Chocolate Dipped Strawberries 8.95	Dessert Trio 9.95
Four long-stemmed vine-ripened strawberries dipped in white and dark chocolate served with berry coulis	Vanilla bean crème brûlée, Grand Marnier truffle, and praline cheesecake
<i>Recommended Wine:</i> Graham's Six Grapes 6.00	<i>Recommended Wine:</i> Emilio Lustau Sherry 8.00
SIGNATURE FLAMING DESSERTS	
Crème Brûlée 7.95	Bananas Foster 8.95
Vanilla bean crème brûlée served with fresh berries	Sliced bananas flambéed with brown sugar, rum, cinnamon and nutmeg and served over vanilla ice cream
<i>Recommended Wine:</i> Inniskillin Vidal 27.00	<i>Recommended Wine:</i> DeBortoli 'Noble One' Botrytis Semillon 15.00
Valrhona Chocolate Cake 8.95	Mont Blanc a la Frisc 8.95
Chocolate fudge cake made with Valrhona chocolate served with fresh whipped cream	Vanilla ice cream served on a homemade sponge cake with freshly cut strawberries, topped with a flambéed Belgium white chocolate sauce prepared tableside with Bailey's Irish Cream
<i>Recommended Wine:</i> Graham's LBV 10.00	<i>Recommended Wine:</i> Emilio Lustau Sherry 8.00
Praline Cheesecake 7.95	Nutty d'Angelo 8.95
Vanilla and caramel cheesecake with hazelnut praline crunch topped with a caramel sauce	Crushed pecans flambéed with brown sugar and brandy, served over vanilla ice cream, dipped in white chocolate and toasted almonds
<i>Recommended Wine:</i> Blandy's 10 year Madeira 9.00	<i>Recommended Wine:</i> Blandy's 10 year Madeira 9.00
Assorted Chocolate Truffles 9.95	
Assortment of orange Grand Marnier chocolate, coffee-toasted hazelnut chocolate and sea salt with black pepper chocolate truffles	
<i>Recommended Wine:</i> Banfi 'Rosa Regale' 14.00	
Lemon Cake 7.95	
Lemon cake made with yogurt topped with lemon syrup, served with Greek yogurt	
<i>Recommended Wine:</i> Beringer 'Nightingale' 13.00	

Dessert Wines

Banfi 'Rose Regale' Brachetto d'Acqui, Piedmont, Italy	14.00
Beringer 'Nightingale' Late Harvest Blend, Napa Valley	13.00
De Bortoli 'Noble One' Botrytis Semillon, New South Wales, Australia	15.00
Far Niente 'Dolce' Late Harvest Blend, Napa Valley	25.00
Royal Tokaji 'Red Label' 5 Puttunynos, Tokaji, Hungary	14.00
Inniskillin Vidal Ice Wine, Niagara Peninsula, Canada	27.00
Muscat Beaume de Venise, Rhône Valley, France	10.00

Madeira, Port & Sherry

Blandy's 10 year old Malmsey Madeira	9.00
Dow's 20 year Tawny Port	14.00
Emilio Lustau Pedro Ximenez Sherry	8.00
Fonseca Late Bottle Vintage Port	11.00
Graham's Late Bottle Vintage Port	10.00
Graham's Six Grapes Ruby Port	6.00
Graham's Tawny Port	8.00
Harvey's Bristol Cream Sherry	8.00
Warre's 'Otima' 10 year Tawny Port	13.00
1994 Graham's Vintage Port	32.00

Liqueurs

B & B	8.00	Grand Marnier	10.00
Bailey's Irish Cream	7.50	Grand Marnier 150	47.00
Campari	7.50	Grappa Julia	8.00
Chambord	7.50	Kahlua	7.00
Cointreau	8.00	Limoncello	6.50
Amaretto DiSaronno	7.00	Midori	6.50
Drambuie	8.00	Sambuca Romano White	7.50
Frangelico	7.50	Sambuca Romano Black	8.00
Galliano	7.00	Tia Maria	7.00
Godiva Dark Chocolate	7.50	Tuaca	7.50
Godiva White Chocolate	7.50		

Gourmet Coffees

Espresso	3.25	Cappuccino	3.95
Double Espresso	4.95	Café Latte	4.25

After Dinner Coffees

Café Diablo 9.95	Mexican Coffee 8.00
Tuaca, Sambuca and Frangelico	Jose Cuervo Gold Tequila and Kahlua
Cajun Latte 8.25	Nutty Irish Coffee. 8.25
Bailey's Irish Cream, Amaretto and Godiva Liqueur	Bailey's Irish Cream and Frangelico
Irish Coffee 8.25	Sicilian Coffee 7.50
Jameson's Irish whiskey and crème de menthe	Southern Comfort and Amaretto
Keoke Coffee 8.25	Spanish Coffee 8.25
Crème de cacao, Kahlua and Brandy	Tia Maria and Brandy