Desserts

BAKLAVA CHEESECAKE
with Pistachios, Walnut Rosewater Anglaise and
Fresh Berries
18

CHOCOLATE MOUSSE CAKE
with Raspberry Coulis and
Fresh Berries
16

VANILLA BRULEE
with Biscotti and Fresh Berries
16

ICE CREAM
Chef's Daily Selection
15

SORBET
Chef's Daily Selection
15

Coffee & Tea

AFFOGATO	10.25
AMARETTO CAPPUCCINO	17.00
AMERICANO	6.75
CAFÉ LATTE	6.75
CAFE MOCHA	6.75
CAPPUCCINO	6.75
COFFEE	5.50
ESPRESSO	4.50
ESPRESSO MACCHIATO	5.50
ESPRESSO CON PANNA	6.00
ESPRESSO MARTINI	20.00
IRISH COFFEE	17.00
PATRON COFFEE	17.00
SPANISH COFFEE	17.00
TEA	6.00

Gourmet Tea Selection Curated by Tea Squared available.	6.50

PRICES DO NOT INCLUDE APPLICABLE TAXES

After Dinner

Grappa 1.25oz

Amaro, Nonino	15.00
Poli Sarpa	14.00
Nonino Riserva 8yr Anniversary	40.00
Di Camomilla	15.00

Cognac & Amagnac 1.25oz

Armagnac De Montal	16.00
Hennessy VS	18.00
Hennessy VSOP	25.00
Hine 1957 Champagne	75.00
Louis XIII	295.00
Remy Martin VSOP	24.00
Remy XO	48.00
Camus XO	33.00

Italian Liqueurs 1.25oz

Amaretto Disaronno	12.00
Averna	12.00
Frangelico	12.00
Limoncello	12.25
Montenegro	12.25
White/Dark Sambuca	12.25
Vecchio Amarno del Capo	13.50

Sherries & Ports 2oz

Taylor Fladgate, First Estate	10.00
Taylor Fladgate, 10 Year Tawny	15.00
Taylor Fladgate, 20 Year Tawny	21.00

Niagara Dessert Wine 2oz

Icewine Vidal, 2016,	Glass 12.00
Sue Ann Staff	Bottle 84.00

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