

DESSERT

RHUBARB ETON MESS 16. 🍷

Poached Rhubarb, Whipped Cream,
Meringue Pieces with a Touch of Red Currant

Huff Estates Late Harvest Vidal "First Frost" PEC 2oz/10.

CHOUX AU CRAQUELIN 18. 🍷

Crunchy Profiteroles Filled with Crème Légère

Casa Dea Estates Late Harvest Pinot Grigio PEC 2oz/9.

LINDT MOLTEN CHOCOLATE VOLCANO CAKE 18. 🍷

House-Made Vanilla Bean Ice Cream

Exultet Estates Icewine "Dolce Ghiacciato" PEC 1oz/13.

CHEESE COURSE

TODAY'S SELECTION OF DOMESTIC AND IMPORTED CHEESES 26. 🍷

House Croutons, Accompaniments

Black Prince Winery "Solera's Cask" Sherry-Style PEC 2oz/7.

COGNAC, BRANDY,

EAU de VIE (1.5 oz)

Pineau des Charentes, Reynac, France **7.**

Grappa, Bottega Club, Italy **8.**

Framboise, Southbrook, Niagara Peninsula, Ontario **8.**

Amaro, Montenegro, Italy **10.**

Cassis, Kinsip PEC **12.**

Bas Armagnac, Marie Duffeau "Napoleon" France **12.**

Calvados, Boulard, France **13.**

Amaro, Nonino "Quintessentia" Italy **14.**

Cognac, Hennessy VS, France **17.**

Brandy, Kinsip PEC **18.**

Cognac, Remy Martin VSOP, France **22.**

LIQUEURS

(1.5 oz)

Amaretto **7.**

Tia Maria **7.**

Kahlua **7.**

Limoncello **7.**

Southbrook Framboise **8.**

Sambucca **8.**

Bailey's Irish Cream **8.**

Frangelico **8.**

B&B **10.**

Drambuie **10.**

Grand Marnier **11.**

Kinsip County Cassis **12.**



DESSERT and FORTIFIED WINE (2 oz Unless Otherwise Noted)

- Cream Sherry, Harvey's Bristol Cream NV **6.**
Sherry-Style, Black Prince Winery "Solera's Cask" PEC NV **7.**
Late Bottled Vintage Port, Taylor Fladgate, Portugal **9.**
Late Harvest Pinot Grigio, Casa Dea Estates, PEC **9.**
Late Harvest Vidal, Huff Estates "First Frost" PEC **10.**
Gewürztraminer/Muscat, Rosehall Run "The Finisher" PEC **10.**
Tawny Port, Niepoort, Portugal NV **12.**
Icewine, Exultet Estates "Dolce Ghiacciato" PEC 1oz/**13.**
Recioto della Valpolicella, Luigi Righetti, Italy **15.**
Port Style, Karlo Estates "Van Alstine" (Red or White) PEC **15.**
Late Harvest Gewürztraminer, Hidden Bench Winery, Niagara **15.**
10 Year Tawny Port, Graham's, Portugal **15.**
Fortified Pinot Noir, Exultet Estates PEC **18.**
20 Year Tawny Port, Taylor Fladgate, Portugal **19.**
Barrel Aged Ice Cider, County Cider Co. PEC 1.5oz/**19.**
Sauternes, Château Suduiraut, France **21.**
Vintage Port, Niepoort, Douro, Portugal 2017 (half-bottle) **210.**

AFTER DINNER COCKTAILS (2 oz)

MONTECRISTO COFFEE **14.**

Kahlua, Grand Marnier

SPANISH COFFEE **14.**

Tia Maria, Brandy

B52 COFFEE **14.**

Kahlua, Baileys, Grand Marnier

BLUEBERRY TEA **14.**

Grand Marnier, Amaretto,
Earl Grey Tea, Orange Slice

ERROL FLYNN **15.**

Cognac, Grand Marnier



All Specialty Coffees Have a Sugared Rim and Fresh Whipped Cream