



Finale

Berries and Passion 12

Puff Pasty, Lemon Mousse, Seasonal Berries,
Passion Fruit Sauce, Sorbet

Lemon Curd 12

Lemon Sorbet, Seasonal Raspberries, Mascarpone Cream,
Topped with Graham Cracker Crumb

Seasonal Fruit and Tahitian Vanilla 12

Crème Trifle, Vanilla Ice Cream, Micro Basil

Chocolate Bombe 16

Guanaja 70% Chocolate Mousse,
Tahitian Vanilla Panna Cotta, Orange Confit,
Sesame Florentine, Crème Chantilly

Ice Cream and Sorbet Selections 10

Housemade and Presented Daily

Artisan Cheeses 19

Apple and Pear Mostarda, Medley of Spiced Nuts
Raisins on the Vine, Walnut and Cranberry Bread

Coffee

French Press		8
Americano		8
	Single	Double
Espresso	6	10
Capuccino	8	10
Caffè Latte	8	10



Post Dinner Cocktails

Key Lime Pie

Absolute Vanilla Vodka, key lime juice, cream
served up with a graham cracker rim 12.50

Thin Mint

Godiva Chocolate, Crème de Menthe, fresh chocolate and cream
served on the rocks 14.50

The Bitter Italian

Amaretto, Amaro, espresso and vanilla ice cream
shaken and served in a flute 12.50

Dessert Wines

2015 Inniskillin Vidal, Icewine, Canada	16
2015 Chateau Grand-Jauga Sauternes	18
2012 Far Niente 'Dolce' Late Harvest	27

Porto

Graham's Six Grapes	20
Taylor Fladgate 20yr	22
Fonseca Tawny 20yr	25
Sandeman 'Reserve' Ruby Porto	23
Dow's LBV 2011	25
Graham's 1994	33