

SWEET ENDINGS

<b>HONEY</b>	18
honey cake, apricot & sea buckthorn ganache puff buckwheat, caramel ice cream	
<b>RASPBERRY VANILLA TART</b>	26
madagascar vanilla chantilly, almond frangipane phyllo tart, raspberry compote	
<b>APPLE</b>	18
sable breton, vanilla mousse, crème anglais apple & passion fruit compote	
<b>CHOCOLATE</b>	18
chocolate ice cream, soft caramel. aero ganache, peanut crust	
<b>GRAND MARNIER SOUFFLE</b>	20
brown butter ice cream & orange infused crème anglais allow 35 - 40 minutes for preparation	
<b>SORBET &amp; ICE CREAMS</b>	15
3 scoops   ask your server for today's selections	
<b>CHEESE TROLLEY</b>	MP
please ask your server for today's selections	

DIGESTIF

	2oz	BTL
GRAHAMS LBV (750mL)	12	70
QUAILS' GATE OPTIMA (375mL)	19	115
CHÂTEAU PETIT VEDRINES (375mL)		83
APOSTOLES 30YR (375mL)	16	95
CHÂTEAU D'ARMAJAN (375mL)	18	108
MISSION HILL "RESERVE" RIESLING (375mL)		150
FONSECA 10YR (750mL)	14	155
DISZNOKO PUTTONYOS (500mL)	20	155
TAYLOR FLADGATE 20YR (750mL)	22	180

COFFEE +

	2oz
<b>MONTE CRISTO</b>	18
kahlua, grand marnier, espresso, cream, orange	
<b>JASON'S MARTINI</b>	20
espresso, frangelico, vodka, grand marnier crème de cacao	
<b>CAFÉ DIABLO (performed tableside)</b>	35
st. remy vsop, spice infused cointreau, lemon rind, orange rind cinnamon, cloves, brown sugar	
	1oz
<b>AMARO NONINO</b>	20
<b>AMARO AVERNA</b>	18
<b>AMARO MONTENEGRO</b>	16
<b>AMARO NOCINO</b>	17
<b>LIMONCELLO</b>	14
<b>ALEXANDER GRAPPA</b>	14