



DESSERTS

MAPLE CRÈME BRULÉE banana crisp	10
WARM APPLE GALLET vanilla gelato, caramel sauce	10
FLOURLESS CHOCOLATE CAKE milk chocolate ice cream cone, brandied cherries	10
LEMON TART tarragon syrup, berry salad	10
TRIO OF SORBET fresh seasonal berries	10
CHEESE BOARD daily trio, fruit crisps, fruit compôte	12

Bradley Cumming
Executive Chef

**please advise your server if you have
special dietary restrictions or allergies**

**a 17% gratuity will be added
to parties of 8 or more**

DESSERT WINES—20Z

quady “essensia” orange muscat, 2006 (california)	\$8
quady “elysium” black muscat, 2005 (california)	\$8
inniskillin vidal single vineyard, 2006 (bc)	\$15
inniskillin riesling, 2006 (bc)	\$15
mission hill late harvest riesling, 2002 (bc)	\$13
nk’ mip qwam qwmt riesling, 2006 (bc)	\$17

flight of 3 ice wines (3 - 10z pours) \$28

PORT WINES

w.&j. graham’s “six grapes”	\$9
taylor fladgate late bottled vintage 1999	\$9
quinta do noval late bottled vintage unfiltered	\$11
taylor fladgate 10yr old tawny	\$11
taylor fladgate 20yr old tawny	\$16
penfolds grandfather	\$23

COGNAC, ARMAGNAC & CALVADOS

pere magloire, calvados	\$9
saint vivant v.s.o.p., armagnac	\$12
courvoisier v.s.	\$10
courvoisier v.s.o.p.	\$14
remy martin v.s.o.p.	\$15
hennessy v.s.o.p.	\$15
hennessy x.o.	\$32
martell “cordon bleu”	\$25
remy martin louis XIII	\$200

SINGLE MALT

glenlivet 12 yr	\$9
glenfiddich 12 yr	\$9
macallan 12 yr	\$14
dalmore 12yr	\$12
highland park 12 yr	\$11
balvenie 12 yr	\$12
talisker 10 yr	\$13
glenkinchie 10 yr	\$12
cragganmore 12 yr	\$13
dalwhinnie 15 yr	\$14
glenfiddich 15 yr	\$12
glenfiddich malt liqueur	\$12
laphroaig quarter cask	\$13
ardbeg 10 yr	\$16
oban 14 yr	\$20
glenfiddich 18 yr	\$20
lagavulin 16 yr	\$21
macallan 18 yr	\$40