

SWEETS



pecan praline 10
pecan crème caramel / sticky custard / salted pecan nougatine

apple crostata 8
cheddar / apple balsamic / vanilla ice cream

bananas foster sundae 9
vanilla crème brulee / warm bananas / caramel ice cream

“snowball” 10
coconut marshmallow / white chocolate mousse / devil’s cake

lemon meringue parfait 10
meyer lemon bavarois / toasted meringue / choc.espresso biscotti

sticky toffee pudding 9
candied kumquat / mascarpone gelato

butterscotch panna cotta 8
whipped crème fraiche / amaretti



sorbets & ice creams 8
daily selection



selection of three cheeses 10
chef’s choice



dessert wines

Bonny Doon, Framboise, Santa Cruz, CA	12 / 50
Merryvale “Antigua”, Muscat de Frontignan, Napa Valley	18 / 68
Jackson Triggs, Vidal Ice Wine, Niagra Canada, 2004	17 / 80
Grgich Hills, “Violetta”, Late Harvest, Napa Valley 2000	90
Chateau Carmes de Rieussec, Sauternes, 2004	11 / 45
Chateau d’Yquem, Sauternes, 1999	250



port & madeira

Blandy’s Malmsey, Madeira, 1863	40
Fonseca, 10 year Old Tawny Port	12
Fonseca, 20 year Old Tawny Port	18
Kopke, Vintage Port, 1997	16
Taylor Fladgate, 10 year Old Tawny Port	15
Taylor Fladgate, 20 year Old Tawny Port	20



cognac & cordial

Larresingle, Armagnac, Tres Vieilles	11
Hennessey, X.O., Cognac	32
Hennessey, V.S.O.P., Cognac	14
Grand Marnier, “Cuvee Centenaire” 100	34
Grand Marnier, Cordon Rouge	12
Navan, Madagascar Vanilla Infused Cognac Liqueur	12