



DESSERT MENU...

All Desserts Are Made Fresh In House By Our Chefs

MASCARPONE PANNA COTTA & HAZELNUT "PECAN PIE"

Sweet Hazelnut Butter, Chocolate Frosted Raspberries 9.5

MILK CHOCOLATE LAVA CAKE

Pistachio Tuile, Strawberry Tartar, Dark & White Chocolate Ganache 9.5

CINNAMON APPLE BREAD PUDDING

Fresh Whipped Cream, White Chocolate Ganache, Vanilla Bean Ice Cream 8.5

TOASTED COCONUT ICE CREAM

Grilled Pineapple, Toasted Coconut Flakes, Vanilla - Candied Macadamia Nuts 8.5

M CLASSIC KEY LIME PIE

Fresh Whipped Cream, Raspberry, White Chocolate Shavings 8.5

WHITE & DARK CHOCOLATE MOUSSE

White & Dark Chocolate Shavings, Black Pepper - Berry Sauce 8.5

CHOCOLATE PEANUT BUTTER TARTLET

Swiss Chocolate Ganache, Honey Roasted Peanuts, Buttermilk Custard, Milk Chocolate Nougatine Twig 8.5

CHOCOLATE, CHEESE & BERRIES

A Selection of Hand Crafted Norman Love Chocolates, Artisanal Cheeses by Chef Brian & "The Cheese Lady", Macerated Seasonal Berries & Cream 11.5

DESSERT MARTINIS... 11

BLUEBERRY CREAM PIE

Van Gogh Blueberry Vodka, Absolut Vanilla Vodka, Godiva White Chocolate Liqueur, White Creme De Cacao, Fresh Blueberries, Graham Cracker Rim

MINT CHOCOLATE CHIP

Svedka Vanilla Vodka, Baileys Chocolate Mint, White Creme de Cacao, Splash Green Creme de Menthe, Garnished with Chocolate Sauce

ROOTBEER FLOATINI

Three Olives Root Beer Vodka, Luxardo Amaretto, Garnished with Vanilla Ice Cream

CARAMEL APPLE

Van Gogh Caramel Vodka, Berentzen Apple Liqueur, Garnished with Caramel & an Apple Slice

DOUBLE ESPRESSO

Van Gogh Double Espresso Vodka, Kahlua, Baileys, Garnished with Chocolate Shavings

S'MORE -TINI

Vox Vodka, Godiva Dark Chocolate Liqueur, Absolut Vanilla, Chocolate Rimmed Glass, Marshmallow Garnish

CORDIALS

| | |
|-------------------------|-----|
| Amaretto, Luxardo | 9 |
| Frangelico | 9 |
| Sambuca Luxardo White | 9.5 |
| Sambuca Romano Black | 9.5 |
| Drambuie | 9.5 |
| Baileys | 10 |
| Bailey's Chocolate Mint | 10 |
| Courvoisier | 11 |
| Irish Mist | 11 |
| B&B | 11 |
| Navan | 12 |
| Don Q, Gran Anejo | 15 |
| Remy Martin, VSOP | 15 |
| Mount Gay, XO | 15 |
| Martel XO | 25 |
| Remy XO | 25 |
| Hennessy Paradis | 45 |
| 1989 Remy Martin | 45 |

SCOTCHES

| | |
|-----------------------------|----|
| Aberlour 10 yr. | 11 |
| Chivas 12 yr. | 11 |
| Glenlivet 12 yr. | 12 |
| Dalmore 12 yr. | 12 |
| Cragannmore 12 yr. | 12 |
| Glenfiddich 12 yr. | 13 |
| Dalwhinnie 15 yr. | 13 |
| The Macallan 12 yr. | 14 |
| Oban 14 yr | 17 |
| Chivas 18 yr | 19 |
| Highland Park 18 yr | 25 |
| The Macallan 15 Fine Oak | 25 |
| The Macallan 18 yr | 35 |
| The Macallan 21 yr Fine Oak | 45 |
| The Macallan 25 (1.5 ounce) | 60 |

BOURBONS

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|-----------------------|----|
| Buffalo Trace | 11 |
| 1792 Ridgmont Reserve | 13 |
| Woodford Reserve | 14 |
| Blantons | 17 |

PORTS

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|----------------------------------|----|
| Sandemans Vau Vintage 2000 | 10 |
| Fonseca Bin 27 | 10 |
| Bernish Bray, McClaren Vale, NV | 15 |
| Fonseca 20 Yr Tawny | 15 |
| Sandemans 20 Yr Old Tawny | 15 |
| Fonseca Late Bottle Vintage 2003 | 17 |
| Dows Vintage 1985 | 25 |
| Grahams Vintage 1980 | 35 |

COFFEE DRINKS

Garnished with Fresh Whipped Cream, Cinnamon & a Cookie

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| Untraditional Irish <i>Irish Mist</i> | 10 |
| Coffee National <i>Bailey's and Kahlua</i> | 11 |
| Chocolate Mint <i>Bailey's Mint, Godiva White Chocolate</i> | 12 |
| Kentucky Coffee <i>Woodford Reserve</i> | 12 |

DESSERT WINES

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|---|----|
| Selaks Ice Wine New Zealand, 2006 | 11 |
| King Estate, Vin Glacè, Pinot Gris, Oregon, 2006 | 11 |
| Lilly Pilly, Noble Muscat, Australia, 2006 | 12 |
| Three Bridges Botrytis, Semillon, Australia, 2004 | 15 |