



Dessert Menu

*Spent Grain Brownie Skillet **

Dark chocolate spent grain brownie, vanilla ice cream, chocolate sauce, roasted pecans, whipped topping (contains nuts) - \$7

*Beet & Tangerine Bombolini **

Tangerine curd, raspberry & beet sauce, Italian Brioche doughnuts, powdered sugar - \$7

*Pear & Hazelnut Galette **

Sweet tart crust, hazelnut tart cream, cider & honey poached pear, vanilla ice cream, Frangelico caramel sauce (contain nuts) - \$7

White Chocolate & Cranberry Bread Pudding

White chocolate & cranberry bread pudding, tangerine & cranberry compote, clove custard - \$7

Pistachio Crème Brulee (GF)

Bruleed pistachio custard, Fennel pollen, pistachio crumble, orange blossom honey ice cream (contains nuts) - \$6

Vegan Fig & Limoncello Cake (V)

Vegan Cardamom sponge cake, Limoncello glaze, fig sorbet, fresh strawberries, fruit sauce - \$7

Gelato (GF)

Vanilla or chocolate - \$4

House-made Ice Cream (GF)

Salted Caramel or seasonal Chef's flavor - \$4

Sorbet (GF/V)

Seasonal Chef's flavor - \$4

**Please allow additional time for "cooked to order" items*



Dessert Drink Menu

After Dinner Drinks

Mudslide Martini \$7

Absolut Vodka, Kahlua Coffee Liqueur, Bailey's Irish Cream, half & half, chocolate rimmed martini glass, topped with chocolate curls

Coffee Nudge \$8

Kahlua, White Crème De Cacao, Christian Bros Brandy, topped with hot coffee & whipped cream

Irish Coffee \$8

Jameson Irish Whiskey, sugar, topped with hot coffee & whipped cream

B-52 Coffee \$8

Baileys Irish Cream, Kahlua, Grand Marnier, topped with hot coffee & whipped cream

Chocolate Martini \$7

Absolut Vanilla, Irish Cream, White Crème de Cacao, chocolate syrup, half & half, served in a chocolate swirled martini glass

Cordials

* Grahams Port 10yr	\$7
* Grand Marnier	\$7
* Drambuie	\$8
* Amaretto DiSaronno	\$6
* Kahlua	\$6
* Bailey's Irish Cream	\$7
* Hennessy Cognac	\$7