

DESSERT SELECTIONS

- Miss Sharon's Homemade White Chocolate Bread Pudding** 7.
A simple but delicious, homemade dessert served warm and topped with a memorable Crème Anglaise and sweet caramel sauce
- Bananas Foster Cheesecake** 8.
A delightful cheesecake that tastes just like it came straight from the flambé cart.
- Berries Anglaise** 7.
Fresh, seasonal berries served in a martini glass and topped with Crème Anglaise.
- Chocolate Decadence Cake** 7.
A delectable chocolate cake with rich dark fudge and chocolate ganache mousse filling.
- Crème Brulee** 7.
A classic French vanilla flavored custard, baked to perfection, topped with raw, caramelized sugar and garnished with fresh seasonal berries.

AFTER DINNER DRINKS

Dessert Wine

- Vietti 'Cascinetta'** 7.
Moscato d'Asti DOCG, 2016
- Chateau Laribotte** 8.
Sauternes, 2013

Fortified Wine

- Pierre Ferrand Pineau des Charentes** 7.
Cognac, France
- Warre's Warrior Finest Reserve Port** 8.
Douro, Portugal
- Sandeman Fine Tawny Port** 8.
Douro, Portugal
- Warre's Late Bottle Vintage Port (2004)** 10.
Douro, Portugal
- Sandeman Fine Rich Madeira** 6.
Madeira, Spain
- Osborne Amontillado Sherry** 6.
Jerez, Spain

Cognac

- Decourtet VS** 7.
- Hennessy VS** 8.
- Courvoisier VSOP** 10.
- Remy Martin 1738** 9.
- Remy Martin XO** 15.

Cordials

- B & B** 12.
- Bailey's Irish Cream** 7.
- Disaronno Amaretto** 8.
- Drambuie** 9.
- Frangelico** 8.
- Grand Marnier** 9.
- Kahlua** 7.

DESSERT SELECTIONS

- Miss Sharon's Homemade White Chocolate Bread Pudding** 7.
A simple but delicious, homemade dessert served warm and topped with a memorable Crème Anglaise and sweet caramel sauce
- Bananas Foster Cheesecake** 8.
A delightful cheesecake that tastes just like it came straight from the flambé cart.
- Berries Anglaise** 7.
Fresh, seasonal berries served in a martini glass and topped with Crème Anglaise.
- Chocolate Decadence Cake** 7.
A delectable chocolate cake with rich dark fudge and chocolate ganache mousse filling.
- Crème Brulee** 7.
A classic French vanilla flavored custard, baked to perfection, topped with raw, caramelized sugar and garnished with fresh seasonal berries.

AFTER DINNER DRINKS

Dessert Wine

- Vietti 'Cascinetta'** 7.
Moscato d'Asti DOCG, 2016
- Chateau Laribotte** 8.
Sauternes, 2013

Fortified Wine

- Pierre Ferrand Pineau des Charentes** 7.
Cognac, France
- Warre's Warrior Finest Reserve Port** 8.
Douro, Portugal
- Sandeman Fine Tawny Port** 8.
Douro, Portugal
- Warre's Late Bottle Vintage Port (2004)** 10.
Douro, Portugal
- Sandeman Fine Rich Madeira** 6.
Madeira, Spain
- Osborne Amontillado Sherry** 6.
Jerez, Spain

Cognac

- Decourtet VS** 7.
- Hennessy VS** 8.
- Courvoisier VSOP** 10.
- Remy Martin 1738** 9.
- Remy Martin XO** 15.

Cordials

- B & B** 12.
- Bailey's Irish Cream** 7.
- Disaronno Amaretto** 8.
- Drambuie** 9.
- Frangelico** 8.
- Grand Marnier** 9.
- Kahlua** 7.