



DESSERTS

S'MORES 15

served with hot fudge, graham crackers, marshmallows and hot coals to cook tableside

GF VEGAN BROWNIE SUNDAE 10

coconut sorbet, toasted coconut flakes

TOASTED ANGEL FOOD CAKE 10

served with hot fudge, vanilla bean ice cream

KEN'S PEANUT BUTTER BOMB 10

par-baked peanut butter cookie, hot fudge, vanilla bean ice cream

GF VANILLA BEAN CRÈME BRÛLÉE 10

seasonal berries

GF WARM BRANDIED CHERRIES 10

served over vanilla bean ice cream

TIRAMISU 10

espresso & marsala wine soaked lady fingers

SEASONAL BREAD PUDDING 10

whiskey sauce, vanilla bean ice cream

SORBET 9

chef's selection

HENRY'S CREAMERY ARTISANAL ICE CREAM 10

handmade by Ken's nephew

locally sourced & organic ingredients

DESSERT WINES

FAR NIENTE 'DOLCE' 2008 (375 ML) 20/100

VIN SANTO DEL CHIANTI 2016 (500 ML) 13/65

PORTS

served with nuts, seasonal berries & bleu cheese

NOVAL 10 YEAR TAWNY 16

FONSECA LBV 2008 12

TAYLOR FLADGATE 20 YR TAWNY 18

AFTER DINNER DRINKS

ESPRESSO MARTINI 12

ESPRESSO 5

DOUBLE ESPRESSO 7

CAPPUCCINO 9