



DESSERTS

S'MORES 16

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

GF  **VEGAN BROWNIE SUNDAE 11**

coconut sorbet, toasted coconut flakes

TOASTED ANGEL FOOD CAKE 12

served with hot fudge, vanilla bean ice cream

KEN'S PEANUT BUTTER BOMB 12

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

GF **SEASONAL CRÈME BRÛLÉE 11**

seasonal berries

GF **WARM BRANDIED CHERRIES 11**

served over vanilla bean ice cream

TIRAMISU 12

espresso & marsala wine soaked lady fingers

SORBET 10

chef's selection

SLICE OF PIE 10

seasonal selection

HENRY'S CREAMERY ARTISANAL ICE CREAM 11

handmade by Ken's nephew

locally sourced & organic ingredients

DESSERT WINES

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

PORTS

served with nuts, seasonal berries & bleu cheese

NOVAL 10 YEAR TAWNY 16

DOW'S LBV (LATE BOTTLED VINTAGE) 2015 12

DOW'S 20 YR TAWNY 18

AFTER DINNER DRINKS

ESPRESSO MARTINI 12

ESPRESSO 5

DOUBLE ESPRESSO 7

CAPPUCCINO 9