



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 **SEASONAL CRÈME BRÛLÉE 10**

seasonal berries

GF **WARM BRANDIED CHERRIES 10**

served over vanilla bean ice cream

TIRAMISU 10

espresso & marsala wine soaked lady fingers

SORBET 9

chef's selection

SLICE OF PIE 9

seasonal 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

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