

# DESSERTS

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- Cheesecake 9.  
strawberry basil compote,  
vanilla ice cream
- Rhubarb & Custard Crumble 9.  
vanilla anglaise
- Cocoa Pod 12.  
chocolate mousse, cocoa nibs,  
brownie
- Selection of Petit Fours 8.  
pâte de fruit, macarons & truffles
- Sorbet & Gelato 8.  
chef's selection
- Crossvines Cookies 12.  
brown butter, chocolate chips,  
butterscotch chips, pretzel,  
Maldon salt

## AFTER DINNER COCKTAILS

- Espresso Martini 14.  
vodka, coffee liqueur, espresso
- Chocolate Rum Cocktail  
rum, milk, chocolate syrup
- Traditional Irish Coffee  
whiskey, heavy whipping cream, dark  
brown sugar, coffee

## COFFEE

- Coffee 5.
- Espresso 3.
- Double Espresso 5.
- Cappuccino 6.
- Latte 6.
- Hot Tea 3.
- Hot Chocolate 4.

# SPIRITS

## COGNACS

- Courvoisier VS 12.
- Hennessy VSOP 18.
- Remy Martin XO 45.

## CORDIALS

- Chambord 11.
- Kahlua 11.
- Bailey Irish Cream 11.
- Drambuie 11.
- Frangelico 11.
- Grand Marnier 12.

## PORTS

- Taylor's 10 yr. Tawny 26.
- Graham's 20 yr. Tawny 29.

## SCOTCH

### BLENDED

- Chivas Regal 12 15.
- Hatozaki 24.
- Johnnie Walker Black 12 15.
- Johnnie Walker Gold 15 20.
- Johnnie Walker Blue 25 45.

### SINGLE MALT

- Balvenie 12 15.
- Glenmorangie 10 12.
- Glenfiddich 12 15.
- Glenfiddich 15 24.
- Glenlivet 18 24.
- Highland Park 12 15.
- Lagavulin 16 19.
- Macallan 15 24.

## BOURBON

- Angel's Envy Port Finish 15.
- Basil Hayden 15.
- Bulleit 9.
- Jefferson's Ocean 24.
- Knob Creek 15.
- Maker's Mark 12.
- Whistlepig Piggy Back 15.
- Woodford Reserve 15.

