



*Desserts \$10*

Caramel Pots de Crème

Rosemary Pine Nut Brittle & Olive Oil

Banana Foster Crème Tart

Chantilly Cream ~ Brown Butter Graham Crust

Fuji Apple Tart

Caramel ~ Almond Frangipane

Cheesecake

White Chocolate Ganache ~ Raspberry

Chocolate Guinness Cake

Baileys Butter Cream ~ Jameson Whisky Sauce

House Made Ice Cream & Sorbets

\$7

Cheese Plate with Traditional Accompaniments

\$19

Ginger Elizabeth's Chocolates

\$3

Afterthoughts

in the glass

Tokaji Aszu Oremus 2008	16	Byhrr Grand Quinquina	9
Vin d'Constance 2012	25	Chateau Guiraud Sauternes 2007	18
Castello Di Meleto Vin Santo '08	25	Terra Rouge Muscat a Petit Grains	10
Graham's Vintage Porto 2000	20	Lemorton Calvados Domfrontais	10
Smith Woodhouse 10yr Tawny Port	16	Panama Pacific 23 Yr. Aged Rum	20