



PORT

Cockburn's White Fine Port	8
Noval Tawny 10-year-old	11
Noval Tawny 20-year-old	13
Graham's Tawny 20 Years	15

DESSERT WINE

Mád Cuvée Late Harvest	14	36
Royal Takajii, Hungary		
Errazuriz	12	32
Late Harvest Sauvignon Blanc Casa Blanca Valley, Chile		

ICE WINE

Inniskilln Vidal 2008	17 Glass
Niagara Peninsula, Canada	

CHAMPAGNE

JCB No. 21	36
Moet & Chandon	103
Taittinger Nocturne	145
Palmes d' Or Brut 1999	290
Charles Heidsieck 1995	300
Blanc Des Millenaires	
Krug Brut 1998	450

SPARKLING | CAVA | PROSECCO

La Marca D.O.C – Veneto, Italy	9
Chandon Brut Classic	26
California (375ml)	
Raventos Blance L'Hereu	30
40% Macabeo, 40% Xarel-lo and 20% Parellada, Spain	
Santa Marina – Treviso, Italy	30
Mirabelle Brut Rose	46
California	
La Reve Blanc de Blancs	185
Domaine Carneros California By Taittinger	



DESSERT

PERUVIAN SWIRL CACAO BANDE

Moist dark chocolate cake and flavored chocolate mousse, made from Peruvian chocolate, sustainably grown. Finished with a white chocolate swirl.

7.5

TRES LECHES

Drenched in a medley of three creamy milks and covered with a delectable whipped topping.

7.5

BLACK CHERRY CHEESECAKE

A vanilla-flecked cheesecake on a graham crumb crust, finished with a hand-fired brulee top with sweet black cherries.

7

CHOCOLATE NUT NUTELLA

The "flour" for this cake is roasted hazelnuts and almonds, so it's **gluten-free**. Sandwiched with milk chocolate icing of Nutella.

7

TIRAMISU

Mascarpone and marsala flirting with pillows of coffee liquor soaked cake.

7.5

PASSION MANGO CHEESECAKE

Layers of creamy, smooth passion fruit and mango infused cheesecake topped with tart passion fruit curd.

7.5

CHOCOLATE CAKE

A mouthful of chocolate pudding between two layers of dark, moist chocolate chocolate cake.

7

DULCE DE LECHE CHEESECAKE

Dulce caramel-infused cheese in a creamy white chocolate cheesecake.

7

PEAR CAKE

Vanilla chiffon cake layered with pear Bavarian mousse and pear chunks.

7