



WINE | STEAKS | FISH

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## DESSERTS

**WHITE CHOCOLATE  
CRANBERRY BREAD PUDDING**  
Vanilla ice cream, orange anglaise ~7

**ESPRESSO CRÈME BRÛLÉE**  
Caramelized sugar, crushed espresso beans ~6

**DULCE DE LECHE POT DE CRÈME**  
Chantilly cream, black sea salt ~6

**PEANUT BUTTER MOUSSE PIE**  
Chocolate ganache, chantilly cream ~8

**LEMON CHEESECAKE**  
Lemon curd, graham praline crust ~9

**BUCKEYE ICE CREAM**  
1 scoop ~4 | 2 scoops ~6

**RASPBERRY SORBET**  
1 scoop ~3 | 2 scoops ~5

**CHEESE PLATE**  
Chef's selections served with house made jam,  
spiced nuts, dried fruit, wild flower honey  
and house made crackers. ~15



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## PORTS

TAYLOR FLADGATE TAWNY 10 YR ~7  
TAYLOR FLADGATE TAWNY 20 YR ~14  
TAYLOR FLADGATE TAWNY 30 YR ~28

FONSECA BIN 27 ~6

GRAHAM'S VINTAGE 1983 ~28

HEITZ CELLARS INK GRADE ~10

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## DESSERT WINES

ROYAL TOKAJI FIVE STAR ~8

FROST BITTEN ICE RIEISLING ~9

CHÂTEAU ROUMIEU SAUTERNES ~12

FAR NIENTE DOLCE ~18

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## COGNACS & CORDIALS

HOUSE MADE CELLO ~8

MAKER'S MARK  
BOURBONCELLO 200mL ~16

B&B ~8

COURVOISIER VS ~9

COURVOISIER VSOP ~11

REMY MARTIN VSOP ~10

REMY MARTIN XO ~23

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## PORTS

### TAYLOR FLADGATE TAWNY 10 YR

Elegant & smooth, combining delicate wood notes and rich mellow fruit. ~7

### TAYLOR FLADGATE TAWNY 20 YR

Rich, with a spicy nose, with flavors of fig, dried apricot, mango and ginger. Complex and elegant. ~14

### TAYLOR FLADGATE TAWNY 30 YR

Flavors of fresh apricot and nutmeats bring Douro almonds to mind. Texture is luscious, but light tannins keep it tight and firm. ~28

### FONSECA BIN 27

Fresh and grapey, with plenty of grip and power behind dark plum, chocolate and berry flavors that feature slate and pepper notes. ~6

### GRAHAM'S VINTAGE 1983

Deep dark ruby-purple, with rich floral and violet aromas, full-bodied, with masses of strawberry flavors, full tannins and a long finish. ~28

### HEITZ CELLARS INK GRADE

Mouth-watering flavors of dark berry with notes of ripe plum delight the palate with an appealing sweetness that never careens over the top. ~10

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## DESSERT WINES

### ROYAL TOKAJI FIVE STAR

Aromas and flavors of orange peel, grapefruit, clove and dried apricot. This is vibrant and tangy, offering a long aftertaste that introduces smoke and mineral elements. ~8

### FROST BITTEN ICE RIEISLING

Notes of ripe pineapple, summer peach and rich florals, this dessert wine pairs beautifully with fresh fruits, cheeses, and crême brûlée. ~9

### CHATEAU COUTET PREMIER CRU SAUTERNES

A wonderfully intense wine, graceful and aromatic on the nose and beautifully balanced on the palate with sweet citrus, honeyed notes and a fantastic length and depth. ~15

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## DESSERT WINES, CONT.

### DUCKHORN LATE HARVEST

#### SAUVIGNON BLANC

Left to ripen for an extra month, these grapes produce a rich, concentrated wine with alluring tropical aromas, pure sweet peach flavors, and balancing acidity. ~17

### FAR NIENTE DOLCE

Aromas of butterscotch and dried apricots enriched with subtle notes of nutmeg and caramel. Flavors of stone fruit, mostly apricot and peach, mingle with honeysuckle and the caramel character promised by the aroma. ~18

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## COGNACS & CORDIALS

### HOUSE MADE CELLO

Ask your server about today's offering. ~8

### TESSORA LIMONE LIQUEUR

Sophisticated and smooth, with an unforgettable soft lemon flavor and a light, creamy texture. ~8

### B&B

Taste is warm and buttery, with butterscotch notes and has a long, smooth cognac finish. ~8

### COURVOISIER VS

Fresh, light fruit on the nose that carries on over to the palate. Floral flavours and grape, pear scents combine well to create a long finish. ~9

### COURVOISIER VSOP

Light and floral with hint of wood following on the nose. Well-balanced on the palate with Champagne notes coming through; a long finish that dries a little. ~11

### REMY MARTIN VSOP

The palate is spiced and rich, fruity notes of nectarine with dried apricot and plum, floral and oaked. The finish is on tart fruits and honey. ~10

### REMY MARTIN XO

Spicy with warm pastries, override grape, fruits, spices, warm pastries and orange peel. Long finish with spices, fruits and peels. ~23

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