



DESSERTS

CARROT CAKE TRIFLE \$12

cream cheese mousse, orange marmalade, candied walnuts, thyme chantilly cream

COFFEE CRÈME BRÛLÉE \$13

chocolate cremeux, toasted macadamia, double chocolate chip biscotti,

FLOURLESS CHOCOLATE TORTE \$12

coconut buttercream, coconut mango ice cream, chocolate coconut namelaka

LEMON LAVENDER TART \$10

blueberry gel, lemon mousse, blueberry lavender sorbet

CHEESE BOARD \$18

Chef's selection of three cheeses, pear butter, crostini

SORBET TRIO \$10

blueberry lavender, pomegranate passion fruit, strawberry champagne

ICE CREAM TRIO \$10

white chocolate rosewater, peanut brittle, banana & salted caramel

ESPRESSO MARTINI \$14

Stoli vanilla, Kahlúa, Grand Marnier, fresh espresso

IRISH COFFEE \$13

Jameson ^{AND} Sugar In The Raw set on fire, topped ^{with} coffee and fresh whipped cream

PASTRY CHEF ✨ *Amanda Siever*

AFTERS

AFTER DINNER DRINKS

DISARONNO \$10

SAMBUCCA WHITE \$7

BAILEY'S \$11

BENEDICTINE \$14

KAHLUA \$9

AMARO

FERNET BRANCA \$10

MONTENEGRO \$13

NONINO \$18

BRANDY

HENNESSY VS \$12

HENNESSY VSOP
PRIVILEGE \$20

HENNESSY PARADIS \$183

BUSNEL VSOP CALVADOS \$13

LAIRDS BOTTLED
IN BOND APPLE \$11

CATOCTIN CREEK QUARTER
BRANCH APPLE \$19

DESSERT WINE

GRAHAM'S
10YR TAWNY PORT \$12

GRAHAM'S
20YR TAWNY PORT \$19

GRAHAM'S
30YR TAWNY PORT \$42

GRAHAM'S
40YR TAWNY PORT \$52

STEINDORFER CUVÉE KLAUS
BEERENAUSSLESE \$14

KRACHER
BEERENAUSSLESE CUVÉE \$20

GRAY GHOST VNYD
LATE HARVEST VIDAL, "ADIEU" \$22

TRUMMER'S

CAFÉ

LATTE \$5.50

AMERICANO \$4.50

CAPPUCCINO \$5.50

ESPRESSO \$4.50

COFFEE \$3.50

HARNEY ^{AND} SONS TEAS \$3.50