



DESSERT

LEMON LINGONBERRY CHEESECAKE \$14
lingonberry sauce, whipped cream

CHOCOLATE CHERRY POT DE CREME \$12
sour cherry jam, whipped cream, strawberry powder

BILL'S APPLE STRUDEL \$14
sour cream, raisins, salted caramel, apple brandy

CHEESE BOARD \$18
Chef's selection of three cheeses, seasonal jam, crostini

SORBET TRIO \$11
mango, strawberry cardamom tea, lychee berry

ICE CREAM TRIO \$11
vanilla, mint, salted caramel bananas foster

ESPRESSO MARTINI \$14
Stoli vanilla, Kahlúa, Grand Marnier, fresh espresso

IRISH COFFEE \$14
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
GREEN CHARTREUSE \$21

AMARO

FERNET BRANCA \$10
CYNAR \$11
MONTENEGRO \$13
NONINO \$20

BRANDY

HENNESSY VS \$12
HENNESSY VSOP PRIVILEGE \$20
HENNESSY PARADIS \$183

DADDY'S HOME \$14
scotch, amaretto, heavy cream, cinnamon, brandied cherry

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
MOSCATO - DI MAJOR NORANTE APIANAE, MOLISE, IT \$14
PX SHERRY - EMILIO HIDALGO, ANDALUCIA, ESP \$16
WALSH LATE HARVEST PETIT MANSENG - PURCELLVILLE, VA \$15
DOISEY-VERDINES SAUTERNES - GIRONDE, FR \$17

TRUMMERS

CAFÉ

LATTE \$6.50
AMERICANO \$5.50
CAPPUCCINO \$6.50
ESPRESSO \$5.50
COFFEE \$4.50
HARNEY AND SONS TEAS \$3.50