

Dessert

All desserts, ice creams & sorbets are crafted in-house by Pastry Chef, Erik Anderson

 **FLOURLESS CHOCOLATE TORTE | 10**

Cherry custard, chocolate crumble, chocolate sauce
Suggested Pairings: *Dow's Late Bottle Vintage Ruby Port, Irish Coffee*

AUTUMN FRUIT CRISP | 9

Pear & apple, streusel, sea salt caramel frozen custard

CAMPFIRE S'MORE BRULÉE | 9

Rich chocolate custard, toasted marshmallow, house-made graham cracker

Suggested Pairings: *Taylor Fladgate 20 year Tawny Port, Nutty Irish Coffee*

CHAI RICOTTA CAKE | 9

Carrot jam, ginger crème Anglaise, honey mascarpone

 **TRIO OF HOUSE-MADE SORBETS | 8**

Suggested Pairings: Batasiolo Moscato d'Asti or Tattering Champagne (half bottle)

DESSERT DU JOUR

Please inquire

Coffee Drinks

All Coffee Drinks are made with locally-roasted Crimson Cup coffee

IRISH COFFEE | 8

Irish whiskey and a pinch of bar sugar

NUTTY IRISH COFFEE | 9

Baileys and Frangelico

SPANISH COFFEE | 9

Brandy and Kahlua

CAFÉ AMORE | 14

Remy Martin VSOP, Amaretto, whipped cream

HOT WHITE RUSSIAN | 11

OYO Honey Vanilla Bean vodka, Kahlua, coffee

TURTLE | 11

Licor 43, Godiva, Frangelico, coffee

CHOCOLATE CAFÉ MARTINI | 12

OYO vodka, Kahlua, Godiva chocolate, coffee



GLUTEN-FREE