



CITRUS CREAMSICLE CHEESECAKE 9
Graham Cracker Crust, Orange & Grapefruit Supremes, Chantilly Cream

VANILLA CRÈME BRÛLÉE 8
Fresh Raspberries & Mint

BELGIAN DARK CHOCOLATE MOUSSE 7
Fleur de Sel Caramel, Cocoa Nibs, Chantilly Cream

SIGNATURE TOASTED COCONUT MOUSSE PIE 9
Belgian Chocolate-Painted Macadamia Shortbread & Raspberry Coulis

ARTISAN CHEESE PLATE 17
Honeycomb, Marcona Almonds, Water Crackers, Dried Apricot
Chef's Selection of Cheeses

SORBETS 9
Chef's Selection

DESSERT WINES

N.V. CROFT 9
Reserve Ruby Porto

FONSECO 'BIN 27' 10
Reserve Porto

N.V. TAYLOR FLADGATE 15
20-Year Tawny

N.V. TAYLOR FLADGATE 32
40-Year Tawny

MARCHESE ANTINORI VIN SANTO 10
Vin Santo Tuscany Italy

PEDRO XIMENEZ 10
Fine Sherry - Hidalgo

ROYAL TOKAJI 15
5 Pottunynos 2013

CHATEAU ROUMIEU 'HAUT-PLACEY' 10
Sauternes 2015

SANGUE DI GIUDA 12
Cantine Montagna

2018 INNISKILLIN ICEWINE 22
Gold Vidal Niagara

SPECIALTY COFFEE

SILO COFFEE 9
Frangelico, Kahlua, Grand Marnier
Chantilly Cream Topping

ESPRESSO MARTINI 9
Vanilla Vodka, Simple Syrup, Kahlua, Shot Espresso
Garnished with Coffee Beans

IRISH RAKTA 9
Irish Whiskey, Simple Syrup, Whole Milk,
Double Espresso
Garnished with Smoked Paprika

CARAJILLO 9
Licor 43 Layered with Espresso