

DESSERTS

eclair \$11

seasonal flavors

limoncello butter cake \$15 vg

whipped honey ricotta, blueberry mojito gelato

brown butter pear cake \$15

anjou, medjool dates, pine nut crumble, pear sorbet

warm cran-apple cobbler \$15

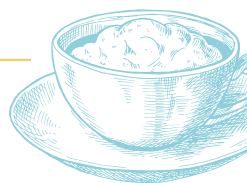
granny smith, oat streusel, pomegranate gelato

dulce de leche \$14

mexican chocolate, cocoa crumble, brownie bites

house-made gelato or sorbet \$9 vg

seasonal selection



SPECIALITY COFFEES

espresso con panna \$8

"espresso with cream," single or double shot of espresso, topped with a dollop of whipped cream

cortado \$8

single or double espresso, equal parts espresso & steamed milk

affogato \$9

single or double espresso, poured over house-made vanilla gelato

red eye \$9

drip coffee, double shot of espresso

PORT & SWEET WINE

sandeman 10 yr. \$15

taylor's tawny 20 yr. \$20

graham's tawny 20 yr. \$20

graham's tawny 30 yr. \$40

taylor's fladgate tawny 40 yr. \$68

michele chiaro, moscato d'asti, italy \$16

antinori, muffato della sala, italy \$33

far niente, dolce \$30

inniskillin, ice wine, canada \$35



AFTER DINNER LIQUEURS

grand marnier cuvee du centenaire \$65

amaro averna \$16

fernet branca \$16

limoncello \$16

amaretto \$16

drambue \$15

frangelico \$14