

DESSERTS

Tiramisu -8.00
Guayaquil Chocolate Tart -7.50
Vanilla Crème Brulee -7.00
Chocolate Crème Brulee -7.00
Lemon Curd Tart -7.50
Poached Pear in Red Wine & Cassis -6.50
Seasonal Mixed Berries -8.00
Dessert Du Jour -8.00

Mix & Match 2 Ice Creams OR Sorbets from
Moorenko's

Sorbet: Mango//Raspberry//Blood Orange
OR

Ice Creams: Vanilla//Chocolate//Pistachio
//Hazelnut-Biscotti
//Seasonal Special//
2 scoops -7.50/1 scoop -3.50

AFTER DINNER DRINKS

Larressingle, V.S.O.P, Armagnac-10.00
Chateau Sahuc de Tour, Sauternes, France-11.00
Rudolf Muller, Ice Wine, Germany -11.00
Bin 27 Port- 10.00
Taylor Fladgate Port 20 Year- 12.00
Grappa-11.00

Scotch

Macallan 12 -12.00
Laphroig 10 -10.00