

DESSERT WINES & COCKTAILS

COCKTAILS

DEVIL'S MARTINI **\$13.00**

A sinful blend of Vanilla Vodka, Crème de Cacao, Kahlua and Godiva Chocolate Liqueur topped with a hand-whipped sweet cream foam. Garnished with a fresh strawberry.

ST. GERMAIN CHAMPAGNE COCKTAIL **\$11.00**

St. Germain Liqueur, made from elderflower, combined with fresh lemon juice and cranberry juice, topped with a champagne float.

BUBBLES

PIPER-HEIDSIECK BRUT CHAMPAGNE **\$79.00**

A fresh, medium-bodied style, this shows finesse, with notes of apple, peach, ruby grapefruit, vanilla and toast.

PAUL CHENEAU CAVA BRUT BLANC DE BLANC **\$39.00**

Classical Cava scents of nuts and citrus, hints of pear and anise in a sweet middle, then cleans up in the end. Complex, with layers of fruit.

BOUVEE SIGNATURE BRUT **\$24.00**

Light, dry and finely-fruited, with a delicate sparkle, it is refreshing and crisp on the palate.

SCOTCH

JOHNNY WALKER RED LABEL **\$7.00**

MACALLAN 18 YEAR SINGLE MALT **\$18.00**

DESSERT

DARK CHOCOLATE CAKE **\$7.95**

Dark Chocolate Sauce and Pistachio Gelato

BLONDIE STACK **\$7.95**

Vanilla Bean Gelato, Fresh Berries, Whipped Cream Chocolate and Caramel Sauce

CAMP FIRE SUNDAE **\$6.95**

Chef's Take on The Classic S'mores: Graham, Marshmallow, and Dark Chocolate Ganache

BLUEBERRY CHEESE CAKE **\$6.95**

Macadamia-Nilla Wafer Crust, Blueberry Coulis

BANANA PEACH SPRING ROLL **\$7.95**

Dulce de Leche Gelato

ASSORTED GELATOS AND SORBET **\$6.95**

Chef's Selection