



**CONFORT. CUISINE.**

## **DESSERTS**

<b>Creme Brulee</b> .....	<b>8.</b>
<i>Tahitian Vanilla Bean, Seasonal Fruit</i>	
<b>Chocolate Torte</b> .....	<b>9.</b>
<i>Blood Orange Marmalade, Creme Anglaise</i>	
<b>Seasonal Fruit Crumble</b> .....	<b>9.</b>
<i>Vanilla Ice Cream, Caramel Sauce</i>	
<b>Cheese Plate</b> .....	<b>14.</b>
<i>Chef's Artisanal Selection, Housemade Crackers, Candied Pecans</i>	
<b>Chocolate Swan Martini</b> .....	<b>12.</b>
<i>Cooler Swan Liqueur, White and Dark Chocolate, Chocolate Whip Cream Topping</i>	

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### *Dessert Wines*

<b>Mer Soleil</b> .....	<b>18.</b>
<b>Dolce</b> .....	<b>25.</b>
<b>Inniskillin, Vidal</b> .....	<b>27.</b>

### *Ports*

<b>Dows Fine Tawny</b> .....	<b>8.</b>
<b>Taylor Fladgate 10 Yr Tawny</b> .....	<b>10.</b>
<b>Warres 2001 LBV</b> .....	<b>12.</b>
<b>Graham's 20 Yr Tawny</b> .....	<b>15.</b>

### *Cognacs*

<b>Courvoisier VS</b> .....	<b>11.</b>
<b>Remy VS</b> .....	<b>11.</b>
<b>Hennessy VS</b> .....	<b>12.</b>
<b>Remy VSOP</b> .....	<b>15.</b>
<b>Hennessy VSOP</b> .....	<b>18.</b>
<b>Martell Cordon Bleu</b> .....	<b>23.</b>
<b>Hennessy XO</b> .....	<b>35.</b>
<b>Grand Marnier 100yr</b> .....	<b>37.</b>