



## Dessert

### **Framboise Dore 14**

White chocolate semifreddo, chocolate cake, raspberry coulis,  
cookie crumb

### **Warm Date Cake 12**

Toffee sauce, cream

### **Wood-Fired Basque Cheesecake 12**

Passion fruit ganache, white chocolate crumb, blackberries

### **Carrot Cake 12**

Candied pecan, golden raisin, cream cheese buttercream,  
pineapple sorbet

### **Chocolate Tart 14**

Sesame brittle, tahini ice cream, chocolate cremeux

### **House Made Sorbet (GF) 5**

With fresh berries

Pastry Chef  
Lauren Holte  
@asweetpastrylife



## Dessert Wines

### **White**

**Sandeman White Port 14**

**Laribotte Sauternes 12**

**Royal Tokaji 5 Puttonyos 22**

### **Red**

**Sandeman LBV Port 12**

**Sandeman 10yrs Tawny 15**

**Sandeman 20yrs Tawny 24**

**Gerard Bertrand Banyuls Traditionnel 15**

## After-Dinner Cocktails

**Espresso Martini 15**

*Espresso infused vodka, Flor de Cana Espresso coffee liqueur, a  
splash of simple and cream*