

## Sweet & Savory Endings

INCLUDED WITH DINNER FOR OUR PRIX FIXE MENU GUESTS'

### *Triple Chocolate Mousse Gateau*

LAYERS OF DARK, WHITE, AND MILK CHOCOLATE MOUSSE, PERCHED ON A DARK CHOCOLATE CAKE LAYER, ENROBED IN DARK CHOCOLATE GANACHE 13

### *Butter Rum Berry Cobbler*

MIXED BERRIES BAKED WITH BUTTERED RUM, SPICED COBBLER TOPPING, SERVED WARM 12

### *Crepes Suzette*

OUR TWIST ON THE CLASSIC – WARM, TENDER, MARMALADE & CREAM CHEESE FILLED CREPES, DECADENT ORANGE BUTTER SAUCE, FLAMBEED TABLESIDE WITH FRENCH BRANDY 13

### *Pumpkin Flan* (GF-VEGAN, Dairy Free)

COCONUT MILK CUSTARD WITH RICH WINTER PUMPKIN AND CINNAMON – NUTMEG SPICE, BAKED CARAMEL SAUCE 11

### *Apple Crumble Cheesecake*

CLASSIC CHEESECAKE FINISHED WITH AN APPLE CRUMBLE AND SERVED WITH A SPICED CIDER REDUCTION AND ROSEMARY APPLE CHIP 13

### *Cheese Plate*

CHEF'S SELECTION OF THREE CHEESES, SWEET-SAVORY JAMS, TOASTED JORDAN ALMONDS, CROSTINI, FRUIT BREAD CRISPS, AND SEASONAL FRUIT 16 \$5 PREMIUM FOR PRIX FIXE MENU

### *Gelato*

THE CLASSIC ITALIAN SLOW-CHURNED FROZEN CUSTARD, WE OFFER VANILLA, CHOCOLATE, OR A FEATURED FLAVOR PER SCOOP 7

## *Coffee – Espresso*

### *Coffee*

DOCK STREET, CITY ROAST BLEND, RICH AND AROMATIC 4

### *Espresso*

ITALIAN ROAST, BITTER, BALANCED, AROMATIC 4

### *Cappuccino*

ITALIAN ROAST ESPRESSO, FRESH CREAM FROTH 6

## *Dessert in a Glass*

TIRAMISU MARTINI 13

ESPRESSO MARTINI 13

## *Ports & Brandy*

SANDEMAN'S FINE TAWNY PORT -14

SANDEMAN'S 10-YEAR TAWNY PORT -16

SANDEMAN'S 20-YEAR TAWNY PORT - 21

W&J GRAHAM'S SIX GRAPE RESERVE RUBY PORT -12

REMY MARTIN XO COGNAC -48

REMY MARTIN VSOP COGNAC -15

COURVOISIER VSOP COGNAC -14

REMY MARTIN 1738 ACCORD ROYAL COGNAC -18

ST. GEORGE PEAR BRANDY (EAU DI VIE) -15

Scotch & Whiskey

GLENFIDDICH 12-YEAR	HIGHLAND PARK 12-YEAR
MACALLAN 12-YEAR DOUBLE CASK	LAPHROAIG 10-YEAR
BALVENIE DOUBLEWOOD 17-YEAR	
RED BREAST 12-YEAR IRISH WHISKEY	
JOHNNY WALKER RED LABEL	JOHNNY WALKER BLACK LABEL
BLACKBACK HONEY RYE	BASIL HAYDEN
BLADE AND BOW	WOODFORD RESERVE
ANGEL'S ENVY	



TABLE | 1837  
- GLEN ROCK MILL INN -

Cordials-Liqueurs

FRANGELICO	GRAND MARNIER
CHAMBORD	DRAMBUIE
B&B	GALLIANO
DUBLINER HONEYCOMB IRISH WHISKEY	

Digestifs

CAMPARI	APEROL	ASSORTED AMAROS
EDA RHYNE APPALACHIAN FERNET		
FERNET BRANCA LIQUEUR		

*Dessert &  
After Dinner*