

## *After Dinner Selections*

*Château Graves Sauternes*

*glass 15.00*

*Courvoisier VSOP Cognac*

*glass 15.00*

*Courvoisier XO Cognac*

*glass 29.00*

*Remy Martin VSOP Cognac*

*glass 18.00*

*Remy Martin XO Cognac*

*glass 28.00*

*Grand Marnier*

*100 year 26.50*

*Louis XIII de Rémy Martin*

*225.00 per one ounce*

## *Dessert Wines*

*El Maestro Sierra Sherry*

*375 ml 36.00 glass 12.00*

*Banfi Rosa Regale Brachetto d'Acqui*

*1/2 bottle 36.00 glass 9.00*

*Jackson-Triggs Vidal Icewine*

*1/2 bottle 58.00*

*Gekkeikan Sake Horin Kyoto*

*300ml 49.00*

*Elio Perrone Moscato D'Asti*

*1/2 bottle 35.00*

*Honig Late Harvest Sauvignon Blanc Napa 2013*

*375ml 150.00*

*Inniskillin Riesling Icewine*

*1/2 bottle 125.00*

*Far Niente Dolce*

*1/2 bottle 120.00*

*Merryvale Antigua*

*(Muscat fortified with fine pot-still brandy)*

*500 ml 89.00*

## *Port by the Glass*

*Penfolds Tawny Club Port*

*glass 15.00*

*Warre's Otima Tawny Port 10-year old*

*glass 19.00*

*Sandeman Tawny Port 20-year old*

*glass 26.00*

*Taylor Fladgate Late Bottled Vintage*

*glass 15.00*

*Fonseca 20-year old Tawny*

*glass 28.00*

# Desserts

## **Banana Bread Pudding**

*with sugar fired bananas, caramel ice cream and warm caramel sauce*

\$14

## **Vanilla Bean Crème Brûlée**

*smooth vanilla custard and fresh berries with an almond tuile cookie  
(gluten free upon request)*

\$13

## **Chocolate Mousse Cake**

*cloud-like chocolate mousse on macadamia nut fudge with strawberries and warm ganache  
(gluten free)*

\$14

## **225 Salted Caramel Flan**

*classic flan with mandarin orange syrup and hazelnut lace cookie*

\$13

## **Classique Napoléon**

*Chantilly and vanilla creams layered between flaky pistachio puff pastry with local berries*

\$13

## **New York Cheesecake**

*organically farmed cream cheese with macerated fresh blueberries and Chantilly cream*

\$13

## **Apple and Almond Pie**

*apple and almond filling with salted caramel, blackberry coulis, cinnamon ice cream  
and fresh blackberries*

\$14

## **Baklava Purse**

*phyllo wrapped walnut filling with cinnamon ice cream and local honey*

\$14

## **Carolina Peach Cobbler**

*South Carolina peaches baked with a crunchy cinnamon topping and vanilla bean ice cream*

\$14

## **Cinnamon Beignets and Ice Cream**

*cinnamon dough fritters drizzled with warm local honey, dusted with powdered sugar  
and served with vanilla bean ice cream*

\$14

## **Vegan Pear Tart**

*Paleo pear and cashew nut tart with Medjool date crust and vegan coconut blackberry ice cream  
(non dairy, sugar free and gluten free)*

\$13

## **Butterscotch Pecan Pie**

*served with warm chocolate ganache, cinnamon ice cream and fresh blackberries*

\$14

## **Molten Chocolate Soufflé Cake**

*baked rich chocolate cake served with raspberry compote and warm chocolate ganache*

\$16

# Family Style Desserts

## **Cinnamon Beignets**

*cinnamon dough fritters drizzled with warm local honey, dusted with  
powdered sugar and served with vanilla bean ice cream (Serves 4-5 guests)*

\$36

## **Fromage and Fruit**

*Chef's selection of Bellavitano Merlot, Camembert White Stilton and Sardinian Pecorino cheeses  
with truffled apple chutney, sliced fruits and gourmet crackers*

\$16 per guest

## **Baked Carolina Bombes**

*strawberry ice cream and raspberry sorbet layered onto a candied peanut cake  
with a meringue crust flambéed tableside*

Serves 6-8 guests

\$66

Serves 2-4 guests

\$30

## **Bananas Foster**

*traditional bananas foster flambéed tableside and served with cinnamon ice cream  
\$60 (2 guest minimum)*

\$15 for each additional guest