



# THE FINALE

## **CRÈME BRÛLÉE** 11 **GF**

classic style | vanilla | caramelized sugar crust | fruit

## **CHOCOLATE ALMOND DAQUOISE** 12 **GF**

praline | dark chocolate ganache | white chocolate

## **WINTER FRUIT STREUDEL** 11

vanilla ice cream | bergamot syrup

## **UPSIDE DOWN GINGERBREAD** 11

pear | salted caramel | whipped cream

# FROM THE BAR

## **SPECIALTY COFFEE** 10

### **PORT**

Taylor Fladgate LBV 10  
Taylor Fladgate 10yr Tawny 11  
Taylor Fladgate 20yr Tawny 14

Taylor Fladgate 30yr Tawny 25  
Taylor Fladgate 40yr Tawny 30

### **FORTIFIED ICE WINE**

Henry of Pelham Riesling 20  
Cabernet Franc Ice Wine 18

### **COGNAC**

Courvoisier VS 12  
Courvoisier VSOP 13

Hennessey XO 28  
Otard XO 21

### **BRANDY**

Calvados Grand Solage Bolard 9  
St. Remy VSOP 9