



AFTERWORD

DESSERTS



FROM THE PASTRY CHEF

PISTACHIO PUFFS | 13

Cream puffs stuffed with pistachio mousse, served with blackberry-elderflower coulis, pistachio brittle

CIDER CHEESECAKE | 12

Graham crust, Chai caramel, apple chips

CHOCOLATE HAZELNUT BUDINO | 13

Frangelico chocolate sauce, coffee cream, honey and hazelnut filo

LEMON CRUMBLE BAR | 12

Blueberry coulis, honey-marscapone whip and fresh berries

CHERRIES JUBILEE | 25

Our signature dessert, a giant chocolate brownie, layered with chocolate Caramelia spread, topped with Sebastian Joe's vanilla bean ice cream, spiced candied almonds, finished with cherries flambéed in Myer's Dark Rum

SEBASTIAN JOE'S ICE CREAM

Ask your server for today's selections

Single Scoop | 8 Trio | 12

OUR HONEY IS LOCALLY SOURCED FROM
'LAZY GOAT STUDIO' Roberts, WI

AFTER DINNER DRINKS

LOVE, LOVE, LOVE | 15

Amaro Nonino served with three dark chocolate coins

ESPRESSO MARTINI | 14

Stoli Vanilla, Tia Maria, cream, espresso, coffee beans

VAMPIRE WEEKEND | 13

House-made cinnamon horchata, crème de cacao, splash of soda, fresh grated nutmeg

FAR NIENTE "DOLCE" | 25

Late Harvest Dessert Wine

GRAHAM'S SIX GRAPES | 10

GRAHAM'S 10 YR TAWNY PORT | 15

QUINTA DA COTRE 20 YR TAWNY PORT | 30

We are proud to serve locally roasted coffee & espresso drinks from Morningstar Coffee