

## DESSERTS

### *Orange Vanilla Crème Brûlée*

\$9

### *Seasonal Bread Pudding*

Toasted Pecans, Molasses Caramel,  
Vanilla Gelato

\$14

### *Tavern Candy Bar*

Triple Chocolate Brownie,  
Salted Caramel Chunk Gelato,  
Coconut Magic Shell, Toasted Almonds

\$14

### *Apple Strudel*

Crispy Filo Dough, Molasses Caramel,  
Vanilla Gelato

\$14

### *Gelato*

Vanilla, Chocolate,  
Or Salted Caramel Chunk

\$9

### *Sorbet*

Lemon or Raspberry

\$9

### *Dessert Wine / Grappa*

Moscato - Michele Chiarlo d'Asti Nivole \$11

Royal Tokaji *Late Harvest* - 2018 \$15

Grappa - Jacopo Poli - Pere di Poli \$ 20

### *Port*

Cockburn 20 Year Tawny \$22  
Grahams 40 Year Tawny \$58  
Sandeman 20 Year Tawny \$20  
Sandeman 30 Year Tawny \$38  
Taylor Fladgate LBV 2018 \$10  
Taylor Fladgate 10 Year Tawny \$12

### *Digestivo*

Antica Torino 'Amaro della Sacra' \$12

### *Madeira / Sherry*

Madeira ~ Blandy's Rainwater \$10  
Sherry ~ Valdespino Deliciosa Manzanilla \$12  
Sherry ~ Valdespino El Candado Pedro Ximénez \$14

### *Cognac / Brandy*

Courvoisier VS \$13  
Hennessey VS \$16  
Hennessey Privilege VSOP \$24  
Martell Cordon Bleu \$35  
Puysegur Armagnac 1985 Vintage \$28