

DESSERTS

Pastry Chef: REBECCA McMANUS

KEY LIME TART

white chocolate mousse, candied lime peel, raspberry coulis 10.00

HONEY MASCARPONE PANNA COTTA ^{GF}

citrus salad, candied "honeycomb" 10.00

CARROT MOUSSE CAKE

salted caramel, cream cheese mousse, candied carrot, walnut brittle 10.00

CHOCOLATE FLOURLESS CAKE ^{GF}

hazelnut mousse, toasted hazelnuts 10.00

TIRAMISU CHEESECAKE

mascarpone, espresso, ladyfingers, chocolate 10.00

GELATO OF THE DAY

ask your server, per scoop 4.00

add a shot of Amaro +5.00

AFTER-DINNER DRINKS

Kopke 10-year-old Tawny Port 9.50

Poças Reserve Ruby Port 8.00

Broadbent 5-year-old Madeira Reserve 8.50

Vietti Moscato d'Asti 2019 15.00

COFFEE & TEA

Dawson Taylor Richard's Blend Coffee 3.50

Assorted Artisan Teas 3.50

RICHARD'S

WHISKEY

BOURBON

Blanton's 12.00
Basil Hayden's 10.00
Woodford Reserve 9.00
Maker's Mark 9.00
Knob Creek 9.00
Buffalo Trace 8.00
Four Roses Small Batch 10.00

RYE

High West Rendezvous 13.00
Knob Creek 9.00

IRISH

Redbreast 12yr 12.00
Jameson 9.00
Tullamore Dew 8.00

CANADIAN

Crown Royal 9.00
Pendleton 8.00

BRANDY

Courvoisier VS 8.00
Courvoisier VSOP 11.00
Torres 10 Gran Reserva Imperial 8.00

AMARI & LIQUEUR

Averna Amaro 9.00
Amaro Sfumato 8.00
Amaro Montenegro 10.00
Braulio Amaro 10.00
Amaro Nonino 10.00
Lazzaroni Amaretto 8.00
Grand Marnier 9.00

SINGLE MALT SCOTCH

HIGHLANDS

Glenmorangie 10yr 10.00
Oban 14yr 19.00
Oban Little Bay 14.00

SPEYSIDE

Aberfeldy 12yr 10.00
Macallan 12yr 15.00
The Glenlivet 12yr 14.00
The Glenlivet 18yr 23.00
Glenfiddich 12yr 12.00
Balvenie Doublewood 12yr 14.00
Balvenie Carribean Cask 14yr 16.00
Balvenie Single Barrel 15yr 29.00
Balvenie Doublewood 17yr 38.00

ISLE OF ISLAY

Laphroaig 10yr 12.00
Lagavulin 16yr 21.00
Bruichladdich "Classic Laddie" 14.00

BLENDED SCOTCHES

Johnny Walker Black 12yr 10.00
Johnny Walker Red 8.00
Dewar's White Label 8.00

D.O.M. Benedictine 10.00
Bailey's 8.00
Kahlua 9.00
Frangelico 8.00
Licor 43 8.00
Tuaca 9.00
Fernet Branca 9.00