

DESSERT

Grand Bar Trio

As an ode to our Grand Bar, we have created a sampling of classic desserts each showcasing a unique style of whisky | 16

Sticky Toffee Pudding

vanilla ice cream

Milk Chocolate Profiterole

caramel milk
chocolate ganache

Maple Butter Tart

apricot

Crème Brûlée

vanilla, ice wine, fresh berries | 14

Tart Au Citron

lemon, toasted meringue, raspberry coulis, raspberry sorbet | 12

Tea & Honey

chamomile mousse, honey crème anglaise, bee pollen,
honey ice cream | 14

The King's Cake

thirteen-layer chocolate cake, 64% guayaquil ganache,
vanilla ice cream, chocolate sauce | 29

Cheese Plate

selection of four local chesses, pickled vegetables, apricot
& raisin chutney, kozlik's mustard, crostini | MP

DIGESTIFS

Bodegas Yuste, "Aurora" Oloroso Dry Sherry, Jerez, Spain	10
Casa dos Vinhos, "5 Years Old" Madeira, Portugal	13
Vito Curatolo Arini, "Superiore Dolce 5 Anni" Marsala, Sicily, Italy	11
Domaine Nigri, "Pas de Deux" 2016 Jurancon, France	18
Chateau Dudon, "Gallien" 2016 Jurancon, France	17
Southbrook, "Vidal Icewine" 2015 Sauternes, Bordeaux, France	30
Graham's, "20 Year Old Tawny Port" Porto, Portugal	29
Occhipinti, "Grappa di Frappato" Fossa di Lupo, Sicily, Italy	29
Amaro Nonino, "Quintessentia" Friuli, Italy	17
Calvados Boulard Pays d'Auge, Normandy, France	12