

# DESSERTS

*FOR THAT "OH, MY GOSH" EXPERIENCE*

## **TIRAMISU \$7.95**

Classic Italian dessert made with lady fingers dipped in espresso & Amaretto. Layered with mascarpone cheese & topped with cocoa powder & chocolate shavings

## **BISTRO WEST MUD PIE - FOR TWO OR MORE \$11.95**

Oreo cookie crust, coffee and vanilla-banana ice creams & chocolate ganache. Topped with chocolate & caramel sauce, sliced almonds & whipped cream

## **LEMON AND APRICOT TART \$7.95**

Lemon Curd with Apricot Jam, topped with meringue, and garnished with fresh strawberries and whipped cream

## **CHOCOLATE TRIO \$8.95**

Flourless Decadence Chocolate Cake, Chocolate Truffles, & Chocolate Mousse - with a strawberry sauce and coconut rum sauce.

*Chef's Recommended Pairing*

*Stella Rosa 'Il Conto D'Alba 1917 Sparkling Barbera*

## **CHOCOLATE AND STRAWBERRY BREAD PUDDING \$7.95**

Topped with Tahitian vanilla bean gelato, strawberry sauce and candied mint

## **CHERRY COBBLER \$8.50**

Topped with a Macadamia nut crumble. Served hot, with Tahitian vanilla ice cream

## **DUO OF CRÈME BRULÉE \$8.95**

White Chocolate and Tahitian Vanilla Bean Crème Brulées

## **BUTTERMILK PANNA COTTA \$7.95**

with balsamic-roasted strawberries

*Chef's Recommended Pairing • Royal Oporto LBV 1999 Port*

## **SORBET ASSORTMENT - STRAWBERRY, KIWI & MANGO \$7.95**

*Chef's Recommended Pairing*

*Fiore D'Arancia Late Harvest Orange Muscat*

## **ICE CREAM \$7.95**

Caramel, vanilla and peanut butter ice creams served in an almond tuile cup

# AFTER DINNER DRINKS

## PORTS

Beringer Vineyards Zinfandel Port 2002	8.50
Royal Oporto LBV 1999 Port	8.00
Sandeman Founder's Reserve	7.00
Graham's Six Grape	7.50
Sandeman 10 Year Tawny	9.00
Taylor Fladgate 20 Year Tawny	12.00

## COGNAC & BRANDY

Banfi Grappa Tower	9.00
Hennessy VS	9.00
Courvoisier VSOP	11.00
Remy Martin VSOP	\$12.00
Martell Cordon Bleu	20.00
Hennessy XO	25.00

## DESSERT WINES

Fiore D'Arancia Late Harvest Orange Muscat	6.00
Pacific Rim Raspberry Framboise	7.50
Ferrari-Carano Black Muscat 'Eldorado Noir'	9.00
Stella-Rosa 'Il Conto D'Alba' - Sparkling Barbera dessert wine	6.50

## SINGLE MALT SCOTCHES

The Glenlivet 12 yr	8.50
Glenfiddich 12 yr	8.50
The Macallan 12 yr	9.00
The Glenmorangie Port Wood Finish 12 yr	12.00
The Glenmorangie The Quinta Ruban	12.00
Oban 14 yr	12.00
Laphroaig 15 yr	12.00
The Macallan 18 yr	26.00

## AFTER DINNER COCKTAILS

Irish Coffee (Irish Whiskey, Sugar Cube, Coffee & Whipped Cream)	6.50
B-52 (Bailey's, Grand Marnier & Kahlua)	7.50
Chip Shot (Bailey's, Tuaca & Coffee)	7.50
Butterscotch Slide (Butterscotch Schnapps, Bailey's & Cream)	7.50
Espresso-Tini (Espresso and Vanilla Vodkas, Bailey's & Kahlua)	9.00
Banana Cream Pie Martini (Banana liqueur, Vanilla Vodka, Cream)	9.00
Tiramisu (Captain Morgan, Dk & Wh Crème de Cacao & Espresso)	9.00

