



Desserts

- Lemon Tart \$8.00
berries, whipped cream
- Double Chocolate Pudding \$8.50
Chantilly crème
- Warm Pecan Tart \$8.50
vanilla ice cream
- Lemon Cheesecake \$8.50
orange apricot sauce, candied ginger
- Individual Fruit Crumb Pie \$9.00
caramel ice cream
- Stewart's Root Beer Float \$8.50
vanilla ice cream, chocolate chip cookie
- Sarabeth's Cookie Sampler \$8.50
*chocolate chubbie, shortbread bear,
nut crescent, raspberry rugelach*
- Chocolate Truffle Cake \$8.50
raspberry sauce, Chantilly crème
- Crème Brulee \$8.50
seasonal berries

Pastry Chefs: Sarabeth Levine, Marcelo Gonzalez

**FOR CORPORATE EVENTS OR PRIVATE PARTIES
PLEASE CALL OUR EVENTS LINE, 646 670 6933**



After Dinner Drinks

Cordials

- Faretti Biscotti Liqueur \$8.00
Amaretto DiSaronno \$10.00
Baileys Irish Cream \$9.50
Frangelico \$9.00
Kahlua \$9.50
Kahlua Hazelnut \$9.50
Kahlua French Vanilla \$9.50
Grand Marnier \$12.00
Sambuca Romana \$9.00

Brandy, Cognac

- Courvoisier VS \$12.50
Hennessy VS \$10.00
Hennessy VSOP \$17.50
Martel Cordon Bleu \$19.50
Remy Martin VSOP \$13.00

Sherry, Port

- Harvey's Bristol Cream \$9.00
Sandeman Ruby Port \$9.00
Fonseca Tawny Port \$11.00
Taylor Fladgate 10 Year Tawny Port \$13.00

Dessert Wine

- Rosa Regale, Brachetto, Banfi \$12.00 per glass
\$60.00 per bottle

Single Malt Scotch

- Dalmore 12 \$14.00
Glenfiddich 12 \$12.50
Glenlivet 18 \$16.50
Glenmorangie 10 \$12.00
Macallan 12 \$12.50
Blend: Johnnie Walker Blue \$40.00