

DESSERT MENU

Chocolate Lava Cake \$9

Please allow 10-15 minutes to cook

Dark Belgian chocolate lava cake, with
chocolate sauce and fresh berries

AZN Chocolate Caramel Apple \$12

Large Fuji Apple dipped in caramel, then dipped in bittersweet Belgian chocolate,
then drizzled with white chocolate and chopped pecans

Tempura Cheesecake \$8

Cheesecake tempura battered and fried, topped with chocolate ganache

Ice Cream and Sorbet \$6

Two scoops of your favorite flavor:

Sorbet - Wild berry

Ice Creams - Vanilla Bean or Chocolate or Green Tea

Cordials, Scotch and Cognac

Hennessey VS	\$7	Macallan 12yr	\$ 9
Courvoisier VSOP	\$8	Glenlivet 12yr	\$10
Remy Martin VSOP	\$9	Oban 14yr	\$12
Grand Marnier	\$7	Glenlivet 18yr	\$16

Dessert Wines and Ports

Esprit Graman, Graves Superieur	\$6
Pacific Rim Vin de Glaciere	\$9
Ch. du Charmes Vidal Icewine	\$15
Taylor Fladgate Ruby Port	\$5
Fonseca Bin 27 Ruby Port	\$6
Taylor Fladgate Tawny 10 Year	\$9