

Dessert

Traditional Apple Pie À La Mode 11

Apple Caramel Cheesecake 12

Classic Crème Brulée 12

the creamiest of custards topped with a caramelized sugar crust

Ferrero Rocher Cake 12

heavenly rich, velvety, smooth

Local Handcrafted Ice Cream 9

Local Handcrafted Fruit Sorbet 9

a light, refreshing ending to your meal

Home Made Scrumptious Chocolate Praline 6 pieces 14

a little bliss in every bite

Fresh Seasonal Berries 12

served with home made whipped cream

Volcanic Chocolate Lava Cake 13

topped with vanilla ice cream

Signature Desserts Flambées

prepared at your table

Crepe Suzette for two 38

drizzled with Grand Marnier & Cognac

Cherries Jubilee for two 36

Cherry Liquor - Kirsch de Suisse -

Cheese Platter

Selection of Local Handcrafted Cheeses 22

Remember, every dessert comes with an extra fork!

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Dessert Wines

- Château Du Haut Pick 2010, Sauternes** 14
Château Septy 2007, Monbazillac 14
Ice Cider 14
Ice Wine, 20 Bees 17
Samos, Sweet Wine 12
Sauternes 1996, Sommelier's choice 29

Port Wines

- Taylor Fladgate Tawny 20 ans** 20
Taylor Fladgate Tawny 10 ans 12
Cabral Blanc 9

Eau-de-Vie

- Grappa Di Jacopoli, Bassano** 12
Grappa Di Ornellaia, Riserva 26
Grappa La Bomba 25
Grappa La Bomba Oro 27
Grappa Sassicaia, Poli 26
Grappa Tignanello, Poli 26

Flambéed Coffee

prepared at your table

- Brazilian Coffee**, Grand Marnier / Cognac / whipped cream 20
Spanish Coffee, Tia Maria / Cognac / whipped cream 20
Irish Coffee, Jameson Whiskey / whipped cream 20
Patron Coffee, Tequila / whipped cream 20

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