

D E S S E R T S

<p>Irish Torte 12 Guinness Chocolate Cake, Jameson Frosting, Baileys Ice Cream</p> <p>Three Layer Carrot Cake 10 With Caramel Sauce</p> <p>Apple Butter Pie 12 Warm Apple Butter Pie Served with a Pear Apple Compote, Brown Butter Sweet Potato Custard and Maker's Mark Bourbon Vanilla Ice Cream</p> <p>Bananas Foster For Two 18 Prepared Tableside</p>	<p>16</p> <p>10</p> <p>10</p> <p>10</p> <p>10</p>	<p>Buckeye Cake Layers of Chocolate Cake, Chocolate Ganache & Peanut Butter Icing Topped with Peanut Butter Mousse, Chantilly Cream & a Buckeye</p> <p>Vanilla Bean Crème Brûlée Seasonal Berries</p> <p>Chocolate Chip & Hazelnut Cookie Warm Cookie Served with Vanilla Bean Ice Cream and Espresso Chantilly Cream</p> <p>Jeff Ruby's Very Own Cheesecake Selection of Sauces</p>
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H O U S E - M A D E I C E C R E A M S

8 Each

**Vanilla Bean
Seasonal Sorbet**

Buckeye

**Cookies & Cream
Seasonal Ice Cream**

A F T E R D I N N E R D R I N K S

<p>Mission Coffee Co. French Press 10</p> <p>Mission Coffee Co. French Press Decaf 10</p> <p>Espresso 4.25</p> <p>Double Espresso 6.25</p>	<p>5</p> <p>12</p> <p>12</p>	<p>Cappuccino</p> <p>Irish Coffee Tullamore Dew Irish Whiskey & House-Made Chantilly Crème</p> <p>Mexican Coffee Patron XO & House-Made Chantilly Crème</p>
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Coffee Provided By Local Roaster



Espresso & Tea Provided By



HUBBARD & CRAVENS
Coffee and Tea

Pastry Chef Stephanie Whitcomb

D E S S E R T W I N E S

	<i>Glass</i>	<i>Bottle</i>
Late Harvest Blend, Far Niente Dolce, 2010, US (375 mL)	21	125
Muscat, Quady Essencia Orange, 2014, US	9	-
Muscat, Mondavi Moscato d'Oro, 2014, US (375 mL)	9	50
Tokaji Aszu, Royal Tokaji 5 Puttonyos, 2009, HU (500 mL)	16	120
Ice Wine, Inniskillin Vidal, 2014, CA (375 mL)	22	135
Late Harvest Blend, Clarendelle Amber Wine	9	-

P O R T

Fonseca 'Bin 27' Ruby	11	
Taylor Fladgate 2007	18	
Taylor Fladgate 10 yr Tawny	12	
Taylor Fladgate 20 yr Tawny	17	
Taylor Fladgate 30 yr Tawny	25	
Graham's LBV	13	

M A D E I R A

D'Oliveira Boal 1968	28	
Rare Wine Co. 'Charleston Sercial'	12	
Rare Wine Co. 'New York Malmsey'	12	

C O G N A C & B R A N D Y

Boulard Calvados	14	Hennessy Paradis	135
Courvoisier VS	10	Martel Cordon Bleu	31
Courvoisier VSOP	12	Martel XO	40
Hennessy VS	11	Remy Martin VSOP	15
Hennessy Privilege VSOP	18	Remy Martin 1738 Accord Royal	18
Hennessy XO	42	Remy Martin XO	45

Remy Martin Louis XIII

225 Per Ounce

Poured & Served Tableside • Choose 1, 1.5, or 2 Ounce Pour