



## DESSERT



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PUMPKIN PARFAIT candied pecan sage ice cream	12
CHOCOLATE SOUFFLE passion fruit crème anglaise	13
CELEBRATION OF AUTUMN poached pear and prune, rosemary caramel ice cream	14
HOT STRAWBERRY SHORTCAKE SUNDAE spiced pound cake, honey roasted almonds and torrone ice cream	14
APPLE PIE apple compote, lavender ice cream	13
BUTTERSCOTCH PANNA COTTA crunchy meringue and curried gelée	12
OPERA ON THE PARK BENCH 15 hazelnut cake, coffee buttercream and espresso ice cream	
WARM DRUNKEN DONUTS milk chocolate baileys, strawberry daiquiri and salted caramel	16
FRESH FRUIT & BERRIES pear sorbet	12
ICE CREAM & SORBET three scoops 12	
DAVID BURKE'S CHEESECAKE LOLLIPOP TREE raspberries and bubblegum whipped cream	18

## AFTER DINNER...

### DESSERT WINE

2006 Moscatel, J Ordoñez 'Numero 1', Malaga, Spain	13
2007 Elderton 'Botrytis Semillon', Barossa, Australia	
11	
2010 Gilli, Malvasia, Piedmont, Italy	
12	
2005 Lieutenant de Sigalas, Sauternes, France	15
2000 Trimbach Gewurtztraminer 'V.T.', Alsace, France	25
2007 Inniskillin, Vidal Icewine Pearl, Niagara, Canada	35

### PORTS

2003 Quinta do Noval LBV	14
10yr Tawny Quinta do Noval	
1994 Warre's	36

### SHERRY

Almancenista Fino, 'JLG Obregón'	16
'Dry Amontillado'	15
'Hidalgo Cream'	12
'East India Solera'	22

### GRAPPA

Di moscato, nonino	20
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### CALVADOS

Boulard pays d' Auge	
22	

### COGNACS

Hennessy VSOP	18
Remy Martin VSOP	20
Hennessy XO	45

### SCOTCH

Dewars	12
Chival Regal	18
Johnnie Walker Black	15
Oban 14	16
Glenmorangie	16
Johnnie Walker Green	24
Dalwhinnie 15	24
Talisker 18	25
Chival Regal 18	26
Johnnie Walker Blue	65

### ARMAGNAC

Larresingle XO	23
Darroze, Bas-Armagnac 'Bertruc'	
Francois Darroze 1982	35
Darroze, Bas-Armagnac Coquillon	
1974	40

### CORDIALS

Navan	16
Grand Marnier	16
Centcinquantenaire 150th	
Anniversary	48

### DAVID BURKE'S SIGNATURE COFFEE BLEND

David Burke's medium roast coffee blend, beautifully made by Coffee Afficionado, starts with Kenyan and Ethiopian roasts which are carefully layered with Costa Rican and Guatemalan coffees.

Pastry Chef: Josue Ramos

Try a cup of our regular or decaf.

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