

# Desserts

FOR EACH & ALL

@HAYMAKER\_CLT

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## HAND-CRAFTED SELECTIONS

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### CHOCOLATE PECAN PIE

salted caramel ice cream, chantilly cream,  
chocolate cookie crumble — 8

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### APPLE BREAD PUDDING

cereal milk ice cream, cinnamon toast crumble,  
pomegranate gelée — 8

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### SORBET TRIO

seasonal selection of three flavors — 6

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### SELECTION OF LOCAL ARTISAN CHEESES

preserves, crackers — 16

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## DIGESTIVES

Amaro Montenegro — 10

Grand Marnier — 12

Drambuie — 10

Campani — 10

Bonal — 7

Green Chartreuse — 15

Yellow Chartreuse — 15

Fernet Branca — 9

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## BRANDYS

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Hennessey VS — 12

Courvoisier VSOP — 13

Remy Martin VSOP — 12

Remy Martin XO — 45

Copper & Kings Brandy — 10

# Featured Wine

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PEDRO JIMENEZ  
1730 SHERRY

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RICH MAHOGANY  
COLOUR, NOTES OF RAISIN,  
TOASTED SUGAR, VANILLA,  
WARM, VELVETY WITH  
MEDIUM SWEETNESS — 12

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## DESSERT WINE

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### MARTINEZ

10 year tawny port — 8

### TERRA D'ORO

zinfandel port — 8

### BLANDY'S

10 year malmsey madeira — 8

### CHATEAU ST-VINCENT SAUTERNES

2011 dessert wine - 12

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## SCOTCH & CORDIALS

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JW Blue — 55

Johnnie Walker Black — 15

Talisker 10 year — 22

Laphroaig 10 year — 14

Glenlivet 12 year — 16

Macallan 12 double cask — 20

Lagavulin 16 year — 20

Glenmorangie 18 year — 29

Glenfiddich 18 year — 30

Bailey's — 10

Frangelico — 10

Disaronno Amaretto — 11

