

- House Made Desserts -

BERRIES & CREAM

Citrus Panna Cotta, Semolina Cake,
Fresh Berry Salad (D,G) 12

VANILLA BEAN CRÈME BRÛLÉE

Shortbread Cookie (D,G) 10

STRAWBERRY SHORTCAKE TORTE

Vanilla Cake, Strawberry Mousse, Vanilla Chantilly (D,G) 12

PEANUT BUTTER CHEESECAKE

Chocolate Ganache, Toffee Pieces, Caramel Sauce (D,G,N) 12

CHOCOLATE MOUSSE CAKE

Devil's Food Cake, Milk Chocolate Mousse,
Chocolate Ice Cream (D,G) 12

LOCAL ARTISAN CHEESE

Chef's Selection of Local Cheeses,
Seasonal Jams & Accoutrements (D,G,N) 19

BASSETTS ICE CREAM AND SORBET

Ask your Server About our Daily Selection 7.5

- Dessert Cocktails -

ESPRESSO MARTINI

Vanilla Vodka, St. George Nola Coffee Liqueur,
Cold Brew, Agave 14

TOASTED COCONUT MARTINI

1800 Coconut Tequila, Cold Brew, Agave,
Frangelico 15

Port

GRAHAM'S, 10 YEAR TAWNY Port 12

FONSECA, 20 YEAR TAWNY Port 18

Single Malt Scotch

BALVENIE Caribbean Cask 22

GLENFIDDICH Speyside, 12 Year 17

GLENLIVET Speyside, 12 Year 15

LAGAVULIN Islay, 16 Year 23

LAPHROIG Islay, 10 Year 15

OBAN Highland, 14 Year 23

Cognac

HENNESSEY VS 16

HENNESSEY VSOP 23

REMY MARTIN VSOP 21

REMY MARTIN 1738 24

Amaro

AVERNA 14

CYNAR 12

FERNET BRANCA 12

A 3% credit card processing fee is applied to all checks, unless using debit cards or cash
20% Gratuity will be added to Parties 6 or more