HENRY'S

Desserts $15

VANILLA CRÈME BRÛLÉE
candied pumpkin | shortbread cookies

POACHED FIG ALMOND TART
almond frangipane | port reduction

VANILLA MOUSSE PUMPKIN
spiced apple filling | pumpkin chiffon

SPICED CHOCOLATE ALMOND CAKE
chai mousse | vanilla streusel

After Dinner Drinks

WINES

domaine de la margotterie, charentes $16
honig, late harvest, napa valley $25
royal tokaji, 5 puttonyos aszu $36
inniskillin, ice wine, niagara estate, canada $39

PORT

taylor fladgate, tawny, 10 year old $37
graham's fladgate, old tawny, 40 year old $48
sandman 40, tawny, 40 year old $96

COGNAC

courvoisier, vs $15
hennessey, vsop $17
courvoisier, vsop $18
remy martin, xo $70
remy martin, luis xiii $620

ARMAGNAC

bhakta, armagnac, 1973 $38

KEY: (GF) = Gluten Free (V) = Vegetarian

Please inform your server if a person in your party has a food allergy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.