



OSTRA

DESSERTS

CHEF INSPIRED COBBLER 9

seasonal fruit | brown sugar crumble

GOAT CHEESECAKE 9

graham cracker | local goat cheese
cream cheese | berry coulis

BRIOCHE BREAD PUDDING 9

sea salt | bourbon | caramel

VAHLRONA CHOCOLATE CAKE 9

velvet mousse | dark chocolate
berry compote

CRÈME BRÛLÉE 9

vanilla | seasonal fruit

AFTER DINNER DRINKS

COFFEE & TEA

- peet's coffee 4
- peet's teas & signature blends 4
- café latte 7.5
- cappucino 7.5

COGNAC & BRANDY

- larressingle v.s.o.p. armagnac 11
- hennessy v.s.o.p. privilege 12
- courvoisier xo imperial 22
- hennessy paradis 45
- grand marnier cuvée 1880 48

DESSERT & PORT WINES

- graham's 'six grapes' port 9.5
- warres 'optima' 10 year tawny port 11.5
- inniskillin ice wine 2008 20
- la face cachee de la pomme, ice wine
'neige premiere' 20
- michele chiaro moscato 'd'asti nivole' 30
- taylor fladgate 40 year tawny port 37