

DESSERTS

10 EACH

WARM APPLE CRUMB PIE
Vanilla Bean Ice Cream

JEFF RUBY'S VERY OWN CHEESECAKE
Selection of Sauces

VANILLA BEAN CRÈME BRÛLÉE
Seasonal Berries

THREE LAYER CARROT CAKE
With Caramel Sauce

RICOTTA DONUTS
Seasonal Dipping Sauces

KEY LIME TORTE
White Chocolate Rum Sauce, Chantilly Crème

CHOCOLATE BUTTER PIE

Hazelnut Brittle, Chocolate Ganache & Espresso-Vanilla Bean Ice Cream

HOUSE-MADE ICE CREAMS

8 EACH

VANILLA BEAN
COOKIES & CREAM

CHOCOLATE PEANUT BUTTER CUP

PISTACHIO
SEASONAL SORBETS

AFTER DINNER DRINKS

JEFF RUBY'S FRANK SUMATRA COFFEE ♦ 3

SWISS WATER PROCESS HONDURAN DECAF ♦ 3

CAPPUCCINO ♦ 5

ESPRESSO ♦ 4.25

IRISH COFFEE ♦ 12

Jeff Ruby's Frank Sumatra Coffee with
Tullamore Dew Irish Whiskey
& House-Made Chantilly Cream
Tableside Preparation

DOUBLE ESPRESSO ♦ 6.25

MEXICAN COFFEE ♦ 12

Jeff Ruby's Frank Sumatra Coffee with
Patron XO & House-Made Chantilly Cream

PROUD TO PARTNER WITH LOCAL ROASTER



Pastry Chef Eric Clark

DESSERT WINES

	Glass	Bottle
Late Harvest Blend, Far Niente Dolce, 2008, US (375 mL)	-	175
Sauternes, Château Doisy-Daëne, 2009, FR (187 mL)	20	100
Ice Wine, Jackson Triggs, 2013, CA (187 mL)	15	45
Ice Wine, Inniskillin, 2013, CA (375 mL)	25	120
Tokaji Aszu, Disnoko 4 Puttonyos, 2007, HU (500 mL)	11	88

PORT

Fonseca 20 yr Tawny	17
Fonseca Bin 27	11
Quinta do Noval 10 yr Tawny	11
Quinta do Noval 40 yr Tawny	30
Quinta do Noval LBV	11
Sandeman Founders Reserve	12
Taylor Fladgate 10 yr Tawny	12
Taylor Fladgate 20 yr Tawny	17
Taylor Fladgate 30 yr Tawny	25

MADEIRA

Charleston Sercial	15
New York Malmsey	15
D'Oliveira Terrantez, 1988	20
D'Oliveira Boal, 1983	20
D'Oliveira Malmsey, 1987	20

COGNAC

Courvoisier VS	10
Courvoisier VSOP	12
Courvoisier XO	36
Hennessy VS	10
Hennessy VSOP	16
Hennessy XO	36
Hennessy Paradis	135
Remy Martin VSOP	16
Remy Martin XO	36
Remy Martin 1989	80
Martell Cordon Bleu	24
Martell XO	36
D'USSÉ	12