



~ Desserts ~

~ All of our desserts are prepared in-house ~

The Kenyon Inn's Classic Crème Brûlée 8

Rich custard made with Madagascar vanilla beans, caramelized sugar crust

Cheesecake 8

New York style cheesecake, assorted sauces available

Guinness and Baileys Irish Chocolate Cake 8

Rich chocolate baked with Guinness Irish Stout, Irish whiskey chocolate ganache, Baileys Irish Cream frosting

Mille Feuille 8

Layers of puff pastry, lemon curd, fresh strawberries, blueberries and raspberries

Dessert Du Jour 8

Chef's choice, ask your server for details

Blackberry Cabernet Sorbet 5

Vanilla Bean Ice Cream 4

~Add Liqueur of Your Choice~

Add: Kahlua 6, Crème de Menthe 4, Frangelico 7.25

Chambord 8.25, Amaretto 5.25, Drambuie 9.50, Limoncello 5.50

Traditional sauces are chocolate, caramel and raspberry

After Dinner Beverages

Sherry

Drysack Medium Dry

*Deep and delicate nutty bouquet with
distinctive blend of Palomino grapes
~Spain - 5 Glass*

Madeira

Henriques and Henriques 5 year Medium Dry

*Gently aged in oak, this wine has mellow
fruity and cinnamon-like flavors
~Portugal - 6.25 Glass*

Port

Sandeman Ruby Port

*Brilliant red ruby color, with clean aromas
of red fruits, plums, and strawberries.
Very well balanced with a full, rich flavor
~ Portugal - 5 Glass*

Grahams 10 year Tawny

*An intensely mellow tawny
with evolved flavors and aromas of
chocolate, butterscotch, toffee
and roasted nuts
~Portugal - 10 Glass*

Taylor Fladgate 10 year Tawny

*Gloriously smooth. Full, nutty
bouquet, classic richness, and a soft
lingering aftertaste
~Portugal - 10 Glass*

Grahams 30 year Tawny

*One of Grahams' most
distinguished ports.
A wonderfully mellow wine
~Portugal - 20 Glass*

Taylor Fladgate 30 year Tawny

*A slow and gentle aging process
produces aromas of great complexity
and finesse
~Portugal - 20 Glass*