

~ 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 Du Jour 8

New York style cheesecake, assorted sauces available

Guinness and Baileys Irish Chocolate Cake 8

Rích chocolate baked with Guínness Irísh Stout, Irísh whískey chocolate ganâche, Baíleys Irísh cream frosting

Chocolate Ala Mousse 8

House made mousse with bittersweet chocolate topped with whipped cream

Sundae 6

Chocolate sauce, chopped nuts, whipped cream, maraschino cherry

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, Drambuíe 9.50, Limoncello 5.50

Traditional sauces are chocolate, caramel and raspberry
Our chocolate mousse contains unpasteurized eggs

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

Grahams 30 year Tawny

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

Taylor Fladgate 10 year Tawny

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

Taylor Fladgate 30 year Tawny

A slow and gentle aging process produces aromas of great complexity and finesse

~Portugal - 20 Glass