



## ~ 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**

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

### **Strawberry Shortcake 8**

*Macerated strawberries, lemon-basil shortcake*

### **Blackberry Cabernet Sorbet 5**

### **Sundae 6**

*Chocolate sauce, chopped nuts, whipped cream, maraschino cherry*

### **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*