



~ 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

Cookies and Cream 8

Fresh baked cookies and milk

Apple Dumpling Ala Mode 8

Cinnamon sauce, Caramel Sauce, Vanilla Bean Ice Cream

Sundae 8

Chocolate sauce, chopped nuts, whipped cream, maraschino cherry

Sorbet 6

Vanilla Bean Ice Cream 5

~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*