

THE STRAND

waterfront dining room

AFTER DINNER EATS

MAPLE CRÈME BRÛLÉE

Classic French Custard made with Local Maple Syrup |
Caramelized Sugar Top | Grand Marnier Flambéed Berries - 12

WILD BERRY COBBLER

Cast Iron Cobbler | Vanilla Bean Ice Cream | Elderflower Honey - 14

SWEDISH CREAM

Lingonberries | Ginger Snap Streusel | Fresh Berries - 11

DARK CHOCOLATE DECADENCE

Blackberry | Mocha Anglaise - 13

6 LAYER CHOCOLATE CAKE

Six Layers of Dark Chocolate Cake |
Chocolate Silk Filling | Ganache Icing - 13

SALTED CARAMEL CHEESECAKE

Sweet & Salty Almond Crust | Buttery Caramel | Sea Salt |
Garnished with a Mint Leaf - 11

AFTER DINNER DRINKS

ESPRESSO MARTINI

Espresso | Stoli Vanil | Godiva - 14

FINAL FRONTIER

Four Rose's Bourbon | Du Nord Café Frieda Coffee Liqueur |
Chocolate Bitters - 13

FRENCH NIGHTCAP

Brandy St. Louise | Grand Marnier | Hot Water | Lemon Twist - 12

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DESSERT WINES

2014 DOMAIN DES BAUMAND CHENIN BLANC
"QUARTS DE CHAUME" GRAND CRU 375ML

Lorie Valley, France 90

2011 JORGE ORDONEZ NUMBER 2
VICTORIA MUSCAT 375ML

Malaga, Spain 45

2012 DASHE LATE BOTTLE
HARVEST ZINFANDEL 375ML

Conoma County, California 50

2019 MICHELE CHIARLO NIVOLE
MOSCATO D'ASTI 375 ML

Piedmont, Italy 30

P O R T

GRAHAMS SIX GRAPES RUBY PORT	8
NSW WINTERS SPIRITS	8
WARRE'S LATE BOTTLE VINTAGE 2009	12
WARRE'S VINTAGE 1970	40
GRAHAMS 10 YR TAWNY PORT	15
GRAHAMS 20 YR TAWNY PORT	20
GRAHAMS 30 YR TAWNY PORT	25
GRAHAMS 40 YR TAWNY PORT	30