

THE *Remington*

DESSERTS

Rocky Road Mousse Cake with Chocolate Glace
Chocolate Mousse Cake layered with Homemade
Marshmallow, Chocolate Sorbet
9.00

Buttermilk Brioche Donuts with Hazelnut Crème
Buttermilk Donuts with Hazelnut Crème Patisserie
and Jalapeno Gelée
9.00

Coconut Panna Cotta with Macerated Tropical Fruit
Coconut Panna Cotta, Macerated Tropical Fruit
and Alfajor Cookie
9.00

Mascarpone Cheesecake with Orange Sable
Italian Mascarpone Cheesecake,
Orange Shortbread Cookies
9.00

Raspberry Crème Brûlée
with Fresh Raspberry Compote

Rich Vanilla Bean Crème Brûlée
in a Crisp Pastry Shell, Raspberry Marmalade
9.00

Chocolate Lava Cake with Vanilla Bean Ice Cream
Warm Chocolate Cake served with
Vanilla Bean Ice Cream
(Please allow 10 minutes preparation time)
8.00

Dwayne Fortier, Executive Pastry Chef

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AFTER DINNER BEVERAGES

Graham's, Six Grapes Port
10.50

Taylor Fladgate, 10yr Old Tawny Port
11.50

Taylor Fladgate, 20yr Old Tawny Port
19.00

Ramos Pinto "Collector" Port
8.50

Ramos Pintos 30 yr Tawny Port
42.00

Graham's, 10yr Tawny Port
10.50

Graham's, 20yr Tawny Port
22.00

HOT BEVERAGES

Freshly Brewed Coffee or Decaffeinated Coffee
5.00

Hot Chocolate
5.00

Single Espresso
4.50

Americano, Café Latte, or Cappuccino
6.00

Selection of assorted teas
7.00