

# Headwaters

## Desserts

Executive Pastry Chef: Karen Souillet

**Crème Brûlée** 12  
Creamy Crème Brûlée,  
House Baked Chocolate Sable

**Mini Berry Tarts** 12  
Lemon Scented Custard, Raspberry Curd,  
Red Currant Mousse & Berries

**Rhubarb Mascarpone Mousse** 12  
Strawberry Lace, Essence, White Chocolate  
Ice Cream

**Chocolate Mousse** 12  
Cherry Ice Cream, Cherry Coulis, Chocolate  
Cookie Crumble

**Selection of Fine Artisanal Cheeses** 19  
Homemade Crostini, Seasonal Preserves

**Selection of In House Made Sorbet** 11  
Fruit Compote, Homemade Cookie

### Single Malt Scotch

Highland Park 18yr	32
Dalwhinnie 15yr	15
Cragganmore 12yr	14
Glenkinchie 12yr	13
Talisker 10yr	13
Highland Park 12yr	12
Lagavulin 16yr	18
Glenmorangie 10yr	11

\*\*Ask your server for our full  
Scotch list.

### Brandy

Courvoisier VS	10
Courvoisier VSOP	12
Remy Martin VSOP	12
Remy Martin XO	32
Hennesy VSOP	13
Boulard Calvados	9
Armanac de Montal	9

### Port

Grahams LBV	9
Taylor Fladgate 10yr	11
Taylor Fladgate 20yr	19

### Grappa

Sarpa di Poli	9
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### Dessert Cocktails

<b>Nutty Irish Man</b>	11
<i>Bailey's, Frangelico, Chocolate Syrup, Cream</i>	

<b>Nuts &amp; Berries</b>	11
<i>Chambord, Frangelico, Cream</i>	

### Dessert Wine

Inniskillin Vidal	12
Henry of Pelham, Vidal	13
Southbrook Framboise	10
Pomme de Couer	10

### Specialty Coffee

Coffee	2.75
Espresso	4
Latte	4.95
Cappuccino	4.50

### Liqueur Coffee

<b>Spanish Coffee</b>	9
<i>Brandy, Kahlua</i>	

<b>Monte Cristo</b>	9
<i>Grand Marnier, Kahlua</i>	

<b>Irish Coffee</b>	9
<i>Jamesons Irish Whiskey</i>	

<b>Peppermint Patty</b>	9
<i>Peppermint Schnaps, Creme de Cacao, Hot Chocolate</i>	

<b>B52</b>	9
<i>Kahlua, Baileys, Grand Marnier</i>	