

# Headwaters

## Desserts

*Executive Pastry Chef: Karen Souillet*

**Crème Brûlée** 12  
*Seasonally Inspired*

**Blueberry Pavlova** 12  
*Passion Fruit Curd, Red Currant Gelée, Blueberries,  
Roasted Marshmallow Ice Cream*

**Lemon Mousse** 12  
*Rhubarb Purée, Honey Crumble, Flowers,  
Candied Ginger Ice Cream*

**Chocolate** 12  
*Valrohna Dark Chocolate, Chocolate Cake, Raspberry &  
White Chocolate Crèmeux, Raspberry Ice Cream*

**Selection of Fine Artisanal Cheeses** 22  
*Homemade Crostini, Seasonal Preserves*

**Selection of In House Made Sorbet** 12  
*Fruit Compote, Homemade Cookie*

### Single Malt Scotch

Aberlour 18yr 26  
Auchentoshan 12Yr 13  
Dalwhinnie 15yr 15  
Highland Park 18yr 32  
Glenkinchie 12yr 13  
Talisker 10yr 13  
Lagavulin 16yr 18  
Glenmorangie 10yr 11

### Brandy

Courvoisier VS 10  
Courvoisier VSOP 14  
Remy Martin VSOP 12  
Remy Martin XO 32  
Hennessy VSOP 14  
Boulard Calvados 9  
Armanac de Montal 9

### Port

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

### Grappa

Sarpa di Poli 9

### Dessert Wine

Henry of Pelham, Vidal 13  
Southbrook Framboise 10

### Dessert Cocktails

**Nutty Irish Man** 11  
*Bailey's, Frangelico,  
Chocolate Syrup, Cream*

**Nuts & Berries** 11  
*Chambord, Frangelico, Cream*

### Specialty Coffee

Coffee 3  
Espresso 4  
Latte 5  
Cappuccino 5

### Liqueur Coffee

**Spanish Coffee** 9  
*Brandy, Kahlua*

**Monte Cristo** 9  
*Grand Marnier, Kahlua*

**Irish Coffee** 9  
*Jamesons Irish Whiskey*

**Peppermint Patty** 9  
*Peppermint Schnaps,  
Creme de Cacao, Hot Chocolate*

**B52** 9  
*Kahlua, Baileys, Grand Marnier*

\*\*Ask your server for our full scotch list\*\*