

NOKOMIS

RESTAURANT & BAR

—DESSERTS—

Traditional Crème Brûlée

maple syrup tuile

\$ 7

Flourless Chocolate Cake

orange, chocolate sauce

\$ 7

Chocolate Bread Pudding

sabayon

\$ 7

Warm Apple Crisp

caramel sauce, vanilla ice cream

\$7

Sean Lewis, Chef/Owner

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— COGNACS —

Courvoisier VSOP \$ 10
Hennessey \$ 9
Martell VSOP \$ 9
Rémy Martin \$ 10
Martell Cordon Bleu Grand Classic \$ 13

— CORDIALS —

Grand Marnier \$ 9
Cointreau \$ 9
B&B \$ 9
Baileys \$ 7.5
Godiva Chocolate Liquor \$ 8

— PORT & SHERRY —

Vallegre Vista 10 yr Tawny Port \$ 10
Vallegre Vista Fine White Port \$ 6
Pedro Ximénez Monteagudo Sherry \$ 8

Sean Lewis, Chef/Owner