

DECANTER

AT ST. REGIS

DESSERTS

15

ST. REGIS BLOODY MARY

*Bloody Mary Crème and Gelée with Almond Biscuit,
Bloody Mary Champagne Granite, Tomato-Caviar*

RED PEACH & GINGER VACHERIN

Red Peach Sorbet, Ginger ice cream, Lime foam, Whipped Cream

CLASSIC CHOCOLATE DUO

White & Dark Valrhona Chocolate Mousse, Fresh Raspberry Coulis

PEANUTBUTTER CHEESECAKE

*Honey Caramel Sauce, Strawberry Coulis, Whipped Cream
Peanut Rocher*

BLUEBERRY COCONUT TART

Coconut Lime Sorbet, Lime Zest

DAILY SELECTION OF ICE CREAMS & SORBETS **GF**

SELECTION OF SEASONAL FRUIT AND BERRIES

CHEESE PLATE

PICK 1 FOR \$8

PICK 2 FOR \$12

PICK 3 FOR \$15

*Alpine Grand cru reserve
Buttermilk blue
MezzaLuna fontina*

*Red Spruce 4 year cheddar
Vintage Van Gogh gouda
French brie*

BARISTA SELECTIONS

FRESHLY BREWED COFFEE

6

CAPPUCCINO

7

CAFÉ LATTE

7

ESPRESSO / DOUBLE ESPRESSO

6/10

SELECTION OF FINE TEAS & HERBAL INFUSIONS

6

GF- GLUTEN FREE

20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE
CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASES YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

DECANTER

AT ST. REGIS

DESSERT WINES BY THE GLASS

CABERNET FRANC ICE WINE, INNISKILLIN 40
2012, *Niagara peninsula*

ALCYONE, TANNAT 22
2011, *Uruguay*

ARMIDA, VIN SANTO DEL CHIANTI 20
2008, *Tuscany, Italy*

LIQUOR

F.E. TRIMBACH, PEAR LIQUEUR 20

F.E. TRIMBACH, RASPBERRY LIQUEUR 17

COGNAC



ONE CENTURY IN BOTTLE

Each decanter takes four generations of a cellar master over one hundred years to craft. A firework of aromas, floral, spice, fruit, wood and nut dimensions LOUIS XIII has unparalleled complexity and long finish.

ONE OUNCE REMY MARTIN LOUIS XIII \$185

TWO OUNCE REMY MARTIN LOUIS XIII \$370

ARMAGNAC

FAMILLE GRASSA, CHÂTEAU DU TARIQUET 20

PORT

TAYLOR FLADGATE 30 YR 35

TAYLOR FLADGATE 20 YR 25

TAYLOR FLADGATE 10 YR 15

TAYLOR RUBY PORT 14