



DESSERT MENU

Pastry Chef Sarah Lenares

Desserts \$12

HOMEMADE GOOEY CAKE

**blueberry compote, lemon custard,
crushed Marcona almond**

ELLIJAY APPLE GALETTE

**fall spice, caramel sauce, cinnamon
gelato**

HUMMINGBIRD CAKE

**spice cake, creamcheese frosting,
candied pecans**

WARM WHITE CHOCOLATE BREAD PUDDING

cinnamon gelato, anglaise

VANILLA BEAN - CRÈME BRULÉE

fresh figs, toasted pistachio

CHOCOLATE LAYER CAKE

**milk chocolate buttercream, curls,
warm fudge sauce**

STICKY TOFFEE PUDDING

**Warm Date Pudding Cake | Toffee
Sauce | Cinnamon Gelato**

MAC'S SIGNATURE BANANA CREAM PIE

**fresh banana-vanilla custard,
torched meringue & caramelized
banana**

SEASONAL SORBET ... \$6



AFTER DINNER DELIGHTS

Nice & Easy

CROFT RESERVE TAWNY ... 10

NAVARRE PINEAU DES CHARENTES ROSÉ ... 15

TAYLOR 10YR. TAWNY ... 15

ROYAL TOKAJI ... 18

TAYLOR 20YR. TAWNY ... 18

FAR NIENTE DOLCE ... 20

NOVELTY HILL LATE HARVEST ... 20

The Coffee Song

MAC'S IRISH COFFEE (HOT OR ICED) ... 10

* Jameson | Kahlua | Baileys | Double Espresso |
Heavy Cream *

ESPRESSO MARTINI ... 15

* Vanilla Infused Ketel One | Kahlua | Espresso *

The Long Sip Goodnight

JOHNNIE WALKER BLUE LABEL ... 73 | 103

MACALLAN 25YR. ... \$141 PER. OZ

LOUIS XIII

The Perfect Pour

* .50z \$100 | 10z \$200 | \$1.50z \$300 | 20z \$400 *