



The Kenyon Inn Dessert Menu

~ All of Our Desserts are Prepared In House ~

~ Sorbet and Velvet Ice Cream ~

\$4.00

~ The Kenyon Inn's Classic Crème Brûlée ~

*Rich custard made with Madagascar vanilla
beans topped with a caramelized sugar crust \$6.00*

~ Cheesecake Du Jour ~

Assorted cheesecakes New York Style \$6.00

~ Caramelized Apple Rings ~

*Battered golden delicious apple ring slices topped with a sauce of
cranberry, diced apple, brown sugar, butter and apple liqueur \$6.00*

~ Bread Pudding ~

*Simple and delicious, diced bread baked with rum soaked raisins,
milk, eggs, sugar, vanilla and spices, topped with Crème Anglaise
and a House made almond tuile cookie \$6.00*

~ Guinness and Baileys Irish Chocolate Cake ~

*Rich chocolate baked with Guinness Irish Stout, filled with a Irish
whiskey chocolate ganache, and topped with Baileys Irish Cream frosting \$8.00*

~ À La Mode Add \$1.50 ~

The Kenyon Inn

After Dinner Beverages

SHERRIES

DrySack 15 year

Warm and spicy in flavor, full flavoured on the palate with a long lasting after taste.

- Sweet Oloroso ~ Spain - 5.00 Glass

DrySack Medium Dry

Deep and delicate nutty bouquet

A distinctive blend of Palomino grapes

~ Spain - 5.00 Glass

MADEIRA

Sandeman Fine Rich Madeira

Clean nutty aromas, light complexity and very agreeable

- Portugal - 4.00 Glass

PORTS

Grahams 30 yr Tawny

One of Graham's most distinguished ports.

A wonderfully mellow wine

- Portugal - 12.00 Glass

Taylor Fladgate 30 yr Tawny

An intensely mellow tawny with evolved flavors and aromas of chocolate,

butterscotch, toffee and roasted nuts

- Portugal - 13.00 Glass

Taylor Fladgate 10 yr Tawny

Gloriously smooth. Full nutty bouquet, classic richness and a soft lingering aftertaste.

- Portugal - 6.00 Glass