



**SAMUEL
SLATER'S
RESTAURANT**

MAPLE WALNUT BLONDIE
CANDIED WALNUTS, MAPLE CARAMEL BACON
CRUMBLE, VANILLA BEAN ICE CREAM

PEANUT BUTTER CHEESECAKE
CHOCOLATE SAUCE, CHOCOLATE SHORTBREAD
CRUMBLE

GLUTEN FREE CHOCOLATE FUDGE CAKE
TOASTED MERINGUE, RASPBERRY SAUCE, CARAMEL
ICE CREAM

BAKED ALASKA TRIO
HAZELNUT ICE CREAM, CHOCOLATE GANACHE
PISTACHIO ICE CREAM, VANILLA CREME ANGLAISE
CHOCOLATE ICE CREAM, COFFEE CREME ANGLAISE

LEMON THYME CAKE
LEMON MARSCAPONE FROSTING, BLUEBERRY COM-
POTE, LEMON CURD, BLUEBERRY SWIRL ICE CREAM

CREME BRÛLÉE
TRADITIONAL OR CHEFS SELECTION OF FLAVOR

After Dinner Drinks

Espresso martini
Tito's vodka, Caffe Moka, fresh espresso

Irish Coffee
Jameson Black Barrel, (fill in the blank) coffee,
whipped cream, sugar

Siciliano
Antica Formula sweet vermouth, Averna, coffee,
sugar, club soda

Thoroughly cooked seafood, eggs & meats greatly reduce the risk of
food born illnesses.

Please inform your server if anyone at the table has any food allergies.