

Gemmell's

Dessert Menu

Soufflé \$9.95

*Your selection of Chocolate, Grand Marnier or Harlequin
Our Signature dessert is baked to order and served with a rich Crème Anglaise sauce
(Please allow 25 minutes to prepare)*



Apple Tart Tatin a la Mode \$7.95

(Bryan recommends with a glass of Tawny Port)

Flourless Chocolát \$7.95

(We suggest with a glass Framboise Bonny Doon Vineyard)

Crème Brulée \$7.95

(Barbara recommends with a glass of Frangelico)

*Fresh assorted Berries with
French Vanilla Ice Cream 8.95*

*(For Even more decadence enjoy with a ½ shot of
Chambard or Gran Marnier for an additional \$3.50)*

Lemon Tart \$6.95

(We suggest it paired with a snifter of Drambuie)

Mousse Au Chocolát 6.95

(Try this with a glass of Croft Distinction Port)

Mixed Cheese Fruit Plate \$13.95

(A perfect pairing with a vintage port)

French Vanilla Ice Cream \$4.95

Tart Du Jour \$8.95



After dinner Delights

Espresso 3.50

Cappuccino 3.95

Latte 3.75

Gemmells Cappuccino 7.95

Liquor de Café

Bailey's & Cream 7.95

Kahlua 7.95

Barbara's Delight 8.95

Cognacs

Delamain Vesper 25.00

Delamain Pale & Dry 17.00

Remy Martin VSOP 10.00

Remy XC 22.00

Courvoisier 9.00

Martell 9.00

Selection of Angels 35.00

Loius XCO 125.00