

# WILDWOOD

STEAK • SEAFOOD • GRILL

## DESSERT MENU

### PRALINE PROFITEROLES

*Pastry puffs filled with praline ice cream, served in a pool of chocolate sauce, garnished with fresh seasonal fruits*

### PEACH CRISP

*Layers of sliced tender peaches with oats and brown sugar topping, baked until crisp. Served with vanilla ice cream*

### OLD FASHIONED CHEESECAKE

*Served with white chocolate mousse and strawberry sauce*

### MILE HIGH CHOCOLATE CAKE

*Six layers of chocolate fudge cake piled high with a rich chocolate icing. Served with whipped cream*

### BANANAS FOSTER

*Sliced ripe bananas topped with praline ice cream and whipped cream, then drizzled with caramel sauce*

### "BAILEYS" CREME BRULEE

*Garnished with whipped cream and fresh berries*

## WILDWOOD AFTER DINNER FAVORITES

### PREMIUM BOURBON

Makers Mark  
Knob Creek 9 y/o  
Basil Hayden's 8 y/o  
Booker's 7 y/o  
Baker's 7 y/o  
Woodford Reserve

### PREMIUM SCOTCH WHISKEY

Chivas Regal  
Johnnie Walker Red, Black & Green  
Glenlivet 12 y/o, 15 y/o & 16 y/o  
Glenmorangie Original  
Laphroaig 10 y/o  
Macallan 12 y/o

### BRANDY, COGNAC & ARMAGNAC

Metaxa 7 Star Brandy  
Courvoisier VSOP  
Martell VS  
Remy Martin VSOP  
Larressingle Armagnac VSOP  
Hennessy VSOP  
Martell VSOP  
Hine VSOP  
Darroze Armagnac

### PORTS

Cockburn's Tawny  
Taylor Fladgate Tawny  
Fonseca Bin 27  
Sandeman Tawny  
W.J. Graham's Six Grapes  
Taylor Fladgate 10 y/o