

# AFTER DINNER

## CLASSICS

14 EACH

### Butter Pie

Cinnamon Sugar Pecans,  
Powdered Sugar, Caramel  
*À La Mode* 4

### Jeff Ruby's Very Own Cheesecake

Chantilly Cream, Cherry Jam

### Vanilla Bean Crème Brûlée

Seasonal Berries

### Woodford Chocolate Cake

Dark Chocolate Cake, Fudge Icing, Chocolate Ganache,  
Bourbon Caramel, Salted Caramel Crispy Pearls

15

### Chocolate Chip Skillet Cookie

Vanilla and Chocolate Chip Ice Cream,  
Maldon Sea Salt

17

### Three Layer Carrot Cake

Warm Caramel Cream Cheese Icing

15

### Ricotta Donuts

Vanilla Bean Anglaise, Salted Caramel

14

### Butterscotch Banana Bread

French Vanilla Ice Cream, Blackberry Coulis,  
Toffee Dulce Crunch

15

### House-Made Ice Creams

Cookies & Cream, Vanilla Bean,  
Seasonal Ice Cream & Sorbet

9

## RUBY RESERVE

SERVED TABLESIDE AND AVAILABLE IN THE DINING ROOM

### THEE Stadium 75

Peanut Butter Mousse,  
Chocolate Cake,  
Dark Chocolate Crunch,  
Oreo Crumble, Scarlet Coulis,  
Milk Chocolate Ganache,  
Woody's Peanut Butter Caramel

### Air Ruby 75

Chocolate Cake,  
Chocolate Mousse,  
Salted Caramel Crispy Pearls,  
Chambord Crème,  
Cognac-Caramel Sauce

### Ruby Vuitton 75

Strawberry Mousse,  
French Vanilla Cake,  
Shortbread Crunch,  
St. Germain-Strawberry Coulis,  
Milk Chocolate-  
Passion Fruit Ganache

LEYLA DAVIS || PASTRY CHEF

## AFTER DINNER DRINKS

Jeff Ruby's Signature Blend Coffee	4	Cappuccino	6.5
Mexican Mountain Water Process Decaf	4	Irish Coffee	13
Espresso	4.25	Tullamore Dew Irish Whiskey, Chantilly Crème	
Double Espresso	6.25	Mexican Coffee	13
		Patron XO, Chantilly Crème	

## DESSERT WINES

	GLASS	BOTTLE
Late Harvest Blend, Far Niente Dolce 2008, US (375 mL)	25	150
Tokaji Aszu, Royal Tokaji 5 Puttonyos 2009, HU (500 mL)	16	120
Late Harvest Blend, Clarendelle Amber Wine	9	-

## PORT

Fonseca Bin 27 Ruby	11
Taylor Fladgate 10 Year Tawny	12
Taylor Fladgate 20 Year Tawny	17
Taylor Fladgate 30 Year Tawny	25
Graham's LBV	13

## MADEIRA

Rare Wine Co. Charleston Sercial	12
Rare Wine Co. New York Malmsey	12

## COGNAC & BRANDY

Boulard Calvados	14	Martel Cordon Bleu	31
Courvoisier VS	12	Martel XO	50
Courvoisier VSOP	15	Remy Martin VSOP	18
Hennessey VS	14	Remy Martin 1738 Accord Royal	18
Hennessey Privilege VSOP	18	Remy Martin XO	70
Hennessey XO	69		

### Remy Martin Louis XIII

350 Per Ounce

Poured and Served Tableside | Choose 1, 1.5, or 2 Ounce Pour

PROUD TO PARTNER WITH CARABELLO COFFEE