

# desserts

\$13

## hazelnut crème caramel

*shortbread cookie. fresh berries.*

## seasonal pavlova

*crisp meringue. seasonal fruit. chantilly cream.*

## oreo cheesecake

*fruit compote. fresh berries.*

## chocolate fudge cake

*chocolate fudge. milk chocolate mousse.  
ice cream.*

## antipasto for two

\$24

*locally sourced cheeses, house-made pickles, fruit chutney,  
crostini, warm olives, roasted nuts,*

## therapeutic coffees

\$12

### blueberry tea

*3/4 oz each grand marnier & amaretto. orange pekoe tea.*

### irish coffee

*1.5 oz Bushmills irish whiskey.*

### monte cristo

*3/4 oz each kahlua & grand marnier.*

### spanish coffee

*3/4 oz each kahlua & brandy.*

### B52

*3/4 oz each kahlua. bailey's. and grand marnier.*

### espresso martini

*long espresso, 1 oz vodka. ¾ oz kahlua. ¼ oz  
Frangelico. vanilla simple syrup.  
(decaf available)*

**restaurant**  
*Oban Inn*

**we can accommodate dietary restrictions and allergies**

Executive Chef Jesse Prior

Pastry Chef Melanie Williams