



DESSERT MENU

Ask a server to pair a port or dessert wine with your after-dinner treat.

House-Made Desserts (\$8)

Cheesecake - rotates | ask your server

Crème Brûlée - rotates | ask your server

Cranberry Bourbon White Chocolate Bread Pudding - butterscotch | rum raisin gelato
Spiced Apple Brie Tart* - Brie cheese | spiced baked apples | puff pastry | vanilla bean gelato

Rocky Road Pie - chocolate brownie | chocolate marshmallow walnut fudge |
caramel | vanilla bean gelato | chocolate curls

Turtle Parfait - caramelized pecan | ganache | clove, cinnamon, and cognac infused
white chocolate mousse | Chantilly cream | espresso caviar

** This item is baked to order and may entail a slightly longer preparation time.
We thank you for your patience - it's worth it!*

After- Dinner Libations

Brandy and Cognac

- Hennessy \$10
- Domaine Bénédicte B&B \$10
- Remy \$12
- Courvoisier VSOP \$14
- Busnel Calvados VSOP \$16
- Remy XO \$28

Scotch

- Chivas Regal 12 \$10
- Glenlivet 12 (Speyside; single malt) \$12
- Johnnie Walker Black Label \$13
- Glenfiddich 12 (Speyside; single malt) \$13
- Balvenie Dblwood 12 (Speyside; single malt) \$14
- Macallan 12 (Speyside; single malt) \$15
- Dalwhinnie 15 (Highland; single malt) \$18
- Lagavulin 16 (Islay; single malt) \$20

Cordials with Coffee Addition

- Godiva Dark \$10
- Green Chartreuse \$14
- Frangelica \$8
- Disaronno \$8
- Sambuca \$10
- Grand Marnier \$11
- Kahlua \$8
- Bailey's \$8

Dessert Cocktails

- Chocolate Martini (\$13)
- Stoli Vanil | Godiva Dark | Baileys | Crème de Cacao
Espresso Martini (\$13)
- Stoli Vanil | Kahlua | espresso | Van Gogh Double
Espresso
- Toasted Hazelnut (\$13)
- Kahlua | Hazelnut Liqueur | cream | served on the
rocks

Non-Alcoholic After Dinner Beverages

- Coffee
- Espresso
- Cappuccino
- Hot Tea
- Hot Chocolate
- Latte

Dessert Wine and Ports

- Chateau Jolys Jurançon (Petit Manseng; France) \$7
- Ferreira White Porto (white grapes; Portugal) \$9
- Domaine la Tour Vieille Banyuls 2011 (Rhône) \$12
- Riebeek 'Cape Vintage' Port 2005 (South Africa) \$13
- Quinta do Infantado 10 Year Tawny (Portugal) \$14
- Accordini Recioto della Valpolicella Classico \$15
- Gamba 'Le Quare' Passito Bianco 2011 (Italy) \$15
- Alvear Pedro Ximénez Sherry (100pts) (Spain) \$16

Fortified Flights

Port Dessert Flight \$20 1oz. each

- Ferreira White Port NV
- Fonseca Vintage 2009
- Cape Vintage 2005

Italian Dessert Flight \$20 1oz. each

- Arcass Arneis NV
- Veneto Bianco Passito 2011
- Recioto Della Valpolicella 2011

French Dessert Flight \$15 1oz. each

- Chateau Jolys Petit Manseng 2011
- Sauternas Semillon 2012
- Mas de Lavail Grenache Blanc 2007

Madeira Dessert Flight \$25 1oz. each

- Sercial - dry NV
- Verdelho - dry NV
- Rainwater - demi sec NV
- Malmsey - sweet NV
- Bual - sweet NV

