



DESSERT \$8

SEASONAL SORBET

BROWN BAG APPLE PIE

Creme Fraiche Ice Cream

PANNA COTTA

Blood Orange Compote & Oat Crisp

BANANA & TOASTED ALMOND
BREAD PUDDING

Vanilla Creme Anglaise

ROOT BEER FLOAT

*Homemade Root Beer and
Vanilla Ice Cream*

WARM CHOCOLATE BROWNIE

*Pistachio Ice Cream, Whipped Cream,
Chocolate Sauce*

SEASONAL FRUIT PLATE

Local Honey and Mint

MINI VANILLA ICE CREAM SANDWICH

*\$3 ea. Chocolate Chip or
Peanut Butter Cookie*

SEASONAL CHEESES

\$9 ea./ 3 for \$23.

PEANUT BUTTER AND JELLY

(DESSERT COCKTAIL 14.)

*Titos, concord grape, champagne
peanut powder rim*

DESSERT WINE & CORDIALS

LA MORANDINA

Moscato d'Asti '10

Italy

11

WAGNER

Riesling Ice '08

New York

14

PINDAR

Late Harvest Riesling '08

Long Island

18

OREMUS

Late Harvest Tokaji '08

Hungary

13

TAYLOR FLADGATE

20 year Tawny Port

18

BERTA GRAPPA DI BRUNELLO

20

BOULARD CALVADOS

Grand Solage V.S.O.P.

18

HINE COGNAC V.S.O.P.

20

COURVOISIER COGNAC X.O.

26

BRENNE

*French single malt whiskey finished
in cognac barrels*

15

HERRADURA

Selection Suprema

Extra Anejo

70