

Desserts

- Crème Brulee** 9.00
- Chocolate Molten Cake** rich chocolate cake, molten chocolate center 10.00
- Classic NY Cheesecake** red wine marinated cherries, whipped cream 10.00
- Apple Crisp** vanilla gelato 10.00
- Profiteroles** warm chocolate sauce, vanilla gelato 9.50
- Raspberry Sorbet** 7.25
- Vanilla & Chocolate Gelato** 7.25

Cheese

- selection of 3 – 12.75 additional selections – 4.00
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| Classic Goat , Westfield Farm, Hubbardston, Massachusetts | Reading Spring Brook, Reading, Vermont |
| Oma Von Trapp Family Farm, Waitsville, Vermont | Black River Blue N. Hendren Coop, Richfield, Wisconsin |
| Gran Queso Roth Kase, Monroe, Wisconsin | |

Dessert Drinks

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|---|--|
| Brandy Alexander creme de cacao, cream, fresh nutmeg 12.00 | Espresso Martini espresso, Baileys, Kahlua, vodka 12.00 |
| Hot Chocolate 4.50 | Italian Coffee Amaretto, coffee, whipped cream 9.00 |
| Hot Apple Cider 5.00
with <i>Spiced Rum</i> or <i>Apple Brandy</i> , add \$5.00 | Grand Marnier Cafe Kahlua, Bailey’s, coffee 10.00 |
| | Mexican Coffee Kahlua, tequila & coffee 9.00 |
| | Irish Coffee Bushmills, coffee, whipped cream 9.00 |

Coffee

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|--------------------|-------------------|------------------------|----------------------|-------------------|
| Coffee 3.50 | Latte 4.50 | Cappuccino 4.50 | Espresso 3.75 | Mocha 4.50 |
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Ports, Sherries & Dessert Wines

Quinta do Noval Late Bottle Vintage, Portugal 2005 12.00

Lustau, East India Solera, Jerez, Spain 12.50

Fonseca 10 Yr Tawny, Portugal 14.50

Royal Tokaji, 5 Puttonyos Tokaji Aszu, Hungary 2007 glass 16.00 / bottle 80.00 (375ml)

Domaine des Schistes Vin Doux Naturel, Solera", Rivesaltes, France glass 16.00 / bottle 60.00 (750ml)

Bodegas Dios Baco, Pedro Ximenez "Oxford 1970", Jerez, Spain glass 12.00 / bottle 60.00 (375ml)

Brandy, Cognac & Armagnac

Domaine Montreuil Calvados, "Pays d'Auge" 14.00

Delamain XO, Grande Champagne, Cognac 22.00

Pierre Ferrande, "Reserve", Grande Champagne, Cognac 18.00

Chateau de Briat, Hors d'Age, Bas-Armagnac 16.00

Bourbon & Rye

Maker's Mark, Bourbon, KY 10.00

Knob Creek, Bourbon, KY 12.50

Blanton's, Bourbon, KY 12.50

Hudson, Rye, "Manhattan Rye", NY 16.00

Grappa

Nonino, Grapa, Moscato, Italy 18.00

Digestif

Montenegro, Amaro 12.00

Scotch

Macallan, 12yr, Speyside 12.50

Highland Park, 18yr, Orkney 19.00

Glenkinchie, 12yr, Lowland 12.50

Glenfiddich, 15yr, Speyside 14.50

Balvenie, "Port Wood" 21yr, Speyside 22.50