

# cake tart berries sorbet

## **VANILLA BEAN CRÈME BRÛLÉE**

raspberry, mint 7

## **PETITE LEMON MERINGUE PIE**

lime-mint sorbet, candied kumquats 6

## **APPLE CROUSTADE**

cinnamon ice cream, bourbon-maple syrup 7

## **MIXED FRESH BERRIES**

crème anglaise, chocolate almond tuile 6

## **HERSHEY CHOCOLATE ORANGE CREAM TART**

ganache, pistachio ice cream 6

## **HERSHEY CHOCOLATE LAVA CAKE<sup>†</sup>**

raspberries, hazelnut ice cream 7  
(please allow 15 minutes)

## **BANANA CREAM CREPE<sup>†</sup>**

caramelized bananas, peanut butter sauce, passion fruit puree, root beer sorbet 6

## **CARROT CAKE<sup>†</sup>**

pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise 8

## **HERSHEY CHOCOLATE VELVET CAKE 7**

## **COOKIE BOX<sup>†</sup>**

lemon-ricotta, chocolate brownie and vanilla bean shortbread cookies, almond-chocolate tuiles 5

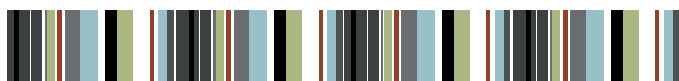
## **FROZEN FLAVORS<sup>†</sup>**

a trio of our homemade sorbets and ice cream 5

## **CHEESE PLATE<sup>†</sup>**

artisanal cheeses, walnut-raisin crisps, pickled sultanas, sweet and sour cherries Small 7 | Large 9

<sup>†</sup> We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.



# coffee scotch cappuccino sherry

## COFFEE

All coffee drinks are made with 100% Arabica fresh ground City Roast coffee.

- Jameson or Bushmills Irish Coffee 7
- Butternut (Frangelico, Butterscotch & Brandy) 7
- Orange Glaze (Kahlua & Grand Marnier) 7
- Sweet Tooth (Amaretto & Raspberry) 7
- Twist (Tuaca & Dark Crème de Cacao) 7

## COGNAC

- Courvoisier VS 10
- Courvoisier XO 27
- Hennessy Paradis 70
- Hennessy VS 10
- Martell Cordon Bleu 18
- Remy Martin Louis XIII (1 oz.) 110 | (2 oz.) 200
- Remy Martin VSOP 12

## SPARKLING WINES

- Cantine Maschio Prosecco (Italy) 9.5
- Domaine Ste. Michelle Brut (Columbia Valley) 8

## SINGLE MALT SCOTCH

- Aberlour A'bunadh (Speyside) 17
- Glenlivet 12 yr. (Speyside) 11
- Glenlivet 18 yr. (Speyside) 17
- Glenmorangie 10 yr. (Highlands) 12
- Highland Park 25 yr. (Orkney Islands) 40
- Laphroaig 10 yr. (Islay) 12.5
- Macallan 12 yr. (Speyside) 13.5
- Macallan 18 yr. (Speyside) 20
- Oban 14 yr. (Highlands) 16

## PORT / SHERRY

- Dios Baco Cream Sherry (Jerez) 11
- Dow's 10 (Tawny Port) 12.5
- Graham's LBV Port 2005 11.5
- Montevina Zinfandel Port (Amador) 9
- Sandeman's Vau Vintage 2000 (Tawny Port) 12.5
- Taylor Fladgate 20 yr. (Tawny Port) 15.5

## DESSERT WINES

- Banfi Florus di Moscadello di Montalcino (Italy) 12
- Banfi Rosa Regale 187 ml (Italy) 12.50
- Cambria Late Harvest Viognier (Santa Maria Valley) 12
- Chateau Ste. Michelle Late Harvest Chenin Blanc (Washington) 15
- J.Lohr Late Harvest Riesling (Arroyo Seco) 16
- King Estate Vin Glace Pinot Gris Ice Wine (Willamette Valley) 12
- Royal Tokaji Aszu 5 Puttanyo Red Label (Hungary) 15

