

DESSERTS

3

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| VANILLA BEAN CRÈME BRÛLÉE | 10 |
| <i>WINE SUGGESTION: FONSECA 20 YEAR TAWNY PORT</i> | |
| SALTED CHOCOLATE MOUSSE | 10 |
| CHANTILLY CREAM, CINNAMON PALMIER COOKIE | |
| <i>WINE SUGGESTION: BOSTON BUAL MADEIRA</i> | |
| MOCHA ICE CREAM CAKE | 10 |
| KAHLUA ANGLAISE, CHANTILLY CREAM, CHOCOLATE STRAW | |
| <i>BEVERAGE SUGGESTION: 'CAFÉ DU MONDE' COCKTAIL</i> | |
| COCONUT LIME TART | 10 |
| COCONUT-LIME CUSTARD, GRAHAM CRUST, CHANTILLY CREAM | |
| <i>WINE SUGGESTION: BOUCHAINE 'BOUCHE D'OR'</i> | |
| BLACKBERRY BUCKLE | 10 |
| TART BLACKBERRIES, WARMED, VANILLA ICE CREAM | |
| <i>WINE SUGGESTION: CROFT DISTINCTION PORT</i> | |
| ICE CREAM OR SORBET | 6 |
| MADE IN HOUSE...CHANGES DAILY...ASK US ABOUT TODAY'S CHOICES! | |
| FROMAGE | 18 |
| ARTISANAL CHEESE SELECTION & ACCOMPANIMENTS | |
| ~ 3 CHEESES, NUTS, CRACKERS, TOAST, LOCAL PRESERVES | |
| <i>BEVERAGE SUGGESTIONS: MANOIR DU KINKIZ CIDRE</i> | |
| *A LA MODE A SCOOP OF HOME MADE ICE CREAM TO ANY DESSERT: 4.00 | |



BOISSONS CHAUDES ~ HOT BEVERAGES

| | |
|---|----------------------|
| COFFEE (REGULAR OR DECAF) 2.75 | |
| ESPRESSO (REGULAR OR DECAF) 3.75 | DOUBLE ESPRESSO 6.5 |
| AMERICANO 4 | ESPRESSO MACCHIATO 4 |
| HOT CHOCOLATE 5 | CAPPUCCINO 4.5 |
| HARNEY AND SONS TEA 3.95 | |
| ENGLISH BREAKFAST, EARL GREY, HOT CINNAMON SPICE, ORGANIC GREEN, PEPPERMINT, AND CHAMOMILE | |
| ~ OUR ENTIRE TEA SELECTION IS KOSHER ~ | |

COGNAC~ARMAGNAC~CALVADOS~BRANDY

| | |
|--|----|
| SALIGNAC VS COGNAC | 12 |
| PIERRE FERRAND "1840" 1ER CRU COGNAC | 14 |
| HENNESSY "PRIVILEGE" VSOP COGNAC | 16 |
| SIBONA GRAPPA RISERVA (BARREL AGED) | 14 |
| CHATEAU DE LAUBADE VSOP, BAS ARMAGNAC | 16 |
| MARCEL TREPOUT "HORS D'AGE" 20 YEAR ARMAGNAC | 25 |
| CHAUFFE COEUR CALVADOS VSOP | 16 |

AFTER DINNER DRINKS

3

AVAILABLE BY THE GLASS (3OZ)

| | |
|---|----|
| 2011 CHATEAU MANOS, CADILLAC, BORDEAUX | 10 |
| PURE SEMILLON; RIPE, PEAR & MARZIPAN AROMAS; LEMON CURD FLAVORS WITH ZIPPY FRESHLY GRATED HORSERADISH & HERB NOTES; WONDERFULLY LONG & CLEAN FINISH. | |
| 2013 BOUCHAINE "BOUCHE D'OR", CARNEROS, CA | 14 |
| LATE HARVEST CHARDONNAY; VERY RICH & UNCTUOUS, SWEET, LUSH RIPE PEACH NOTES, LONG FINISH. | |
| 2011 LIONS DESUDUIRAUT, SAUTERNES ♥ | 16 |
| ULTRA-LUSCIOUS & VELVETY; RIPE, HONEYED PEAR & APRICOT FLAVORS WITH ORANGE PEEL AND BAKING SPICE NOTES; FABULOUS WITH CHEESE OR DESSERTS | |
| BROADBENT RESERVE 5 YEAR MADEIRA | 12 |
| DARK BRONZE COLOR; RICHLY FLAVORED & SWEET UP FRONT BUT STILL FRESH & SLIGHTLY TANGY ON THE FINISH, NOTES OF TOFFEE, ROASTED HAZELNUTS, LEMON & FRESH BAKED SOURDOUGH BREAD; TERRIFIC WITH CHEESES. | |
| RARE WINE COMPANY "BOSTON" BUAL MADEIRA ♥ | 16 |
| MODERATELY SWEET; RYE BREAD DOUGH, CARAWAY, CARAMEL CORN, SUN-BAKED GOLDEN RAISIN, HONEYED ORANGE & ROASTED WALNUT AROMAS & FLAVORS | |
| CROFT "DISTINCTION" SPECIAL RESERVE PORT | 10 |
| RICH & VERY SWEET; DRIED BLACK CHERRY, RAISIN AND DARK CHOCOLATE AROMAS & FLAVORS. | |
| 2011 TAYLOR FLADGATE "LATE BOTTLE VINTAGE" | 15 |
| RICH & VELVETY WITH LUXURIANT BLACKBERRY AND PLUM FLAVORS AND AROMAS OF STAR ANISE, FENNEL SEED, MINT, DARK CACAO & HINTS OF SWEET SPICE; LONG RICH FINISH. | |
| FONSECA 20 YEAR TAWNY PORT | 25 |
| CANDIED CITRUS, BUTTERY TOFFEE & CHOCOLATE-DIPPED ORANGE PEEL AROMAS; TOASTY, NUTTY FINISH. AMAZING WITH CHOCOLATE | |

~ WINE ALTERNATIVES ~

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|---|----|
| LINDEMANS LAMBIC KRIEK, BELGIUM (CHERRY) 375ML | 15 |
| LIGHTLY SWEET TRADITIONAL ALE MADE WITH REAL BLACK CHERRIES | |
| MANOIR DU KINKIZ "CORNOUILLES" | |
| CIDRE BOUCHÉ, BRITTANY | 8 |
| EARTHY & LEATHER AROMAS WITH RIPE WINTER APPLE FLAVORS; LIGHTLY SWEET | |

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CHANTILLY CREAM, CINNAMON PALMIER COOKIE
WINE SUGGESTION: BOSTON BUAL MADEIRA

MOCHA ICE CREAM CAKE 10
KAHLUA ANGLAISE, CHANTILLY CREAM, CHOCOLATE STRAW
BEVERAGE SUGGESTION: 'CAFÉ DU MONDE' COCKTAIL

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COCONUT-LIME CUSTARD, GRAHAM CRUST, CHANTILLY CREAM
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CHATEAU DE LAUBADE VSOP, BAS ARMAGNAC 16
MARCEL TREPOUT "HORS D'AGE" 20 YEAR ARMAGNAC 25
CHAUFFE COEUR CALVADOS VSOP 16

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MANOIR DU KINKIZ "CORNOUILLES"
CIDRE BOUCHÉ, BRITTANY 8
EARTHY & LEATHER AROMAS WITH RIPE WINTER APPLE FLAVORS; LIGHTLY SWEET