

DESSERTS

3

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>	
APPLE GALETTE WITH CHAI ICE CREAM	10
Caramel Sauce, Candied Pecans	
<i>WINE SUGGESTION: BOURBON- CINNAMON LACED SAUTERNES</i>	
CHOCOLATE GATEAU	10
CHANTILLY CREAM	
<i>BEVERAGE SUGGESTION: "CAFÉ DU MONDE" COCKTAIL</i>	
PUMPKIN CRÈME CARAMEL	10
BAKED PUMPKIN CUSTARD, SOFT CARAMEL TOP, LACE ORANGE-NUT TUILLE COOKIE, PUMPKIN SEEDS, CHANTILLY CRÈME	
<i>WINE SUGGESTION: BROADBENT MADEIRA</i>	
CARROT CAKE	10
CLASSIC SPICED CARROT CAKE, CREAM CHEESE ICING, CARAMEL SAUCE, CHANTILLY CRÈME	
<i>WINE SUGGESTION: RUM-LACED ALAGNA VERMOUTH BIANCO</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
AMERICANO	4
HOT CHOCOLATE	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 ~

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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