

DESSERT - 8

Wild Maine Blueberry Turnover with Blueberry Coulis, Lemon Curd Sauce and Blueberry Sorbet

German Chocolate Cake with Sweet Whip Cream and Chocolate Shavings

Gianduja Torte with Michigan Cherry Compote

Caramelized Lemon Tart with Vanilla Macerated Raspberries

Warm Sticky Toffee Pudding

Mascarpone Cheesecake with Minted Berries and Candied Mint

COFFEE & TEA

Brewed Dark Roast Coffee and Tazo Teas - 4.00

Cappuccino - 6.00 Espresso - 5.00

PORT AND SHERRY SELECTIONS

Emilio Lustau, East India Soleras Jerez, Spain - 9.00

González Byass, Solera 1847, Oloroso Jerez Spain - 11.00

Taylor Fladgate, 2001, Late Bottle Vintage, Portugal - 9.00

Dow's, "Boardroom", Portugal - 11.00

W. & J. Graham's, 20 Year, Portugal - 16.00

Quinta Do Noval, 20 Year, Portugal - 17.00

AFTER DINNER DRINKS- 12

Martini Cafe

Our version of the Espresso Martini

SW Nosewarmer Coffee

Everything but the kitchen sink!!

SW Hot Toddy

Brandy served with traditional Hot Toddy accompaniments and garnished with a sprig of fresh rosemary from our greenhouse

DESSERT WINES

2007 Quady, Orange Muscat, "Essencia", California, 375 ml - **Glass 7** Bottle - 28.00

2006 Selaks, Ice Wine (Riesling), New Zealand, 375 ml - **Glass 8.50** Bottle - 34.00

2008 Banfi, Brachetto D'Acqui, "Rosa Regale", Piedmont, Italy, 187 ml - 15.00

1989 Chateau Suduiraut, "Crème de Tête", Premier Cru, Sauternes,

Bordeaux, France, 375 ml - 550.00

2004 Small Gully, "Mr. Black's Concoction", Barossa Valley,

South Australia, 500 ml - 45.00

2007 Nivole, Moscato D'Asti, Italy, 375ml - 40.00