

DESSERT - 8

Cranberry Upside Down Cake with Lemon Mousse Ice Cream and Cranberry Sauce
Pumpkin Spice Cake with Caramel Sauce and Mincemeat Ice Cream
Summer Winter House Made Sorbets with Cinnamon-Vanilla Kiperl
Winter Trifle with Banana Bread, Butterscotch Pudding and Chocolate Shavings
Chocolate Sour Cream Cake with Cocoa Whipped Cream and Chocolate Sauce
Trio of Crème Brulee with Espresso, Passion Fruit and Coconut with Cinnamon Cookie

COFFEE & TEA

Brewed Dark Roast Coffee and Tazo Teas - 4.00

Cappuccino - 6.00 Espresso - 5.00

PORT SELECTIONS

Taylor Fladgate, 2005, 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

Martini Café - 12

Our version of the Espresso Martini

Classic House Made Limoncello - 10

The perfect digestif, served chilled

Summer Winter Cello - 10

A seasonal flavored cello. Check with your server for the current flavor

DESSERT WINES

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

2010 Selaks, Ice Wine (Riesling), New Zealand, 375 ml - **Glass 8.50** Bottle - 34.00

2009 Banfi, Brachetto D'Acqui, "Rosa Regale", Piedmont, Italy, 187 ml - 15.00

2001 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

Before placing your order, please inform your server if a person in your party has a food allergy.