

DESSERTS

**Chocolate Lava Pudding Cake**

bailey’s ice cream, red wine reduction 7.25

**Laura Chenel Chevre Cheesecake**

white chocolate, zinfandel coulis 8.25

**Orange Jasmine Crème Brûlée**

citrus shortbread 7.75

**Madeleine Sponge Cake**

fresh berries, vanilla sauce and whipped crème fraîche 7.00

**Sorbet Trio**

with fresh seasonal fruit 7.00

**House Made Ice Creams**

warm chocolate ganache or caramel sauce 7.00

ARTISAN CHEESES

“Carre du Berry” goat | “Honey-Goat” goat | “Manchego” sheep

“Gouda” cow | “Grayson” cow

roasted nuts | port-wine drunken fruits | green apple chutney

select three cheeses 14.25 | four 17.00 | five 19.75

STICKIES

**Dessert Flight** sweet perfectly balanced with acidity 12.50

Pecota Moscato | Rosenblum Cellars “Desiree” | Sakonnet Vidal Blanc

<b>Robert Pecota</b> ‘05 Moscato d’Andrea Napa	11.00
<b>Sakonnet</b> ‘06 Vidal Blanc, “Winterwine” Rhode Island	8.75
<b>Bouchaine</b> ‘08 Chardonnay-Riesling “Bouche d’Or” Carneros	9.25
<b>Quady</b> ‘07 Black Muscat “Elysium” California	7.50
<b>Dolce</b> ‘05 Semillon-Sauvignon Blanc “Late Harvest” Napa	35.00
<b>Dry Creek Vineyard</b> ‘05 Semillon-Sauvignon Blanc “Soleil” Sonoma	13.25

FORTIFIED

<b>Rosenblum Cellars “Desiree”</b> Chocolate Dessert Wine	7.00
<b>Ramos Pinto</b> 10 Year Tawny Porto	12.25
<b>Chateau Reynella</b> “Old Cave” 12 year Tawny Porto	7.25
<b>Heltz Cellars</b> Ink Grade Napa Port	9.00
<b>Pedroncelli</b> ‘04 “Four Grapes” Vintage Porto	7.50
<b>Broadbent Reserve</b> 5 Year Fine Rich Madeira	7.75
<b>Cockburn’s</b> 20 Year Tawny Porto	15.50
<b>Dow’s</b> 30 Year Tawny Porto	19.50



HOT LIBATIONS FOR COOL NIGHTS 8.00

**Adult Hot Chocolate** a shot of godiva white chocolate liqueur

**Tiramisu Cappuccino** godiva liqueur, amaretto, kahlua

**Late Harvest Cappuccino** grand marnier, white crème de cocoa

**Irish Coffee** irish whiskey, green crème de menthe

**Keoke Coffee** brandy, dark crème de cocoa, kahlua

ARTISAN WHOLE LEAF TEAS 4.75

**caffeine:** English Breakfast Organic, Black Tea

**light caffeine:** Jasmine Mist Organic, Green Tea

**herbal:** Chamomile Citron, Herbal Infusion

BRANDY

<b>Germain Robin</b> ‘Napa Valley Grille’ Napa Brandy	11.50
<b>RMS</b> Special Reserve Alambic Carneros Brandy	9.75
<b>RMS XO</b> Pinot Noir Rare Alambic Brandy	10.00
<b>RMS QE</b> 14yr Rare Alambic Brandy Napa	24.00
<b>Castello Banfi</b> Italian Grappa	13.75
<b>Cardinal Medoza</b> Spanish Brandy	11.50
<b>Courvoisier</b> VS	11.00
<b>Delamain</b> Vesper	22.00
<b>Hardy</b> XO	19.00
<b>Hine</b> Antique	24.00
<b>Kelt</b> XO	26.00
<b>Martell</b> Cordon Bleu	24.00
<b>Remy Martin</b> Louis XIII	145.00

SCOTCH

<b>Benriach</b> 10yr Burnside Springs	12.50
<b>Cragganmore</b> 12yr Craggan Burn	12.00
<b>Glenfiddich</b> 12yr Robbie Dhu Springs	10.00
<b>Glen Keith</b> 10yr Balloch Hill Springs	9.75
<b>Glenkinchie</b> 10yr Lammermuir Hills	11.00
<b>Glenlivet</b> 12yr Josie’s Well	9.50
<b>Johnnie Walker</b> Black Label	11.00
<b>Macallan</b> 12yr Bore Holes	12.00
<b>Oban</b> 14yr Ardconnel Lochs	14.00
<b>Old Pulteney</b> 12yr Hempriggs	14.00
<b>Royal Lochnagar</b> Lochnagar Springs	9.50

FLIGHTS

**10 Year Scotch** a total experience involving all the senses 12.50  
Glen Keith 10yr | Benriach 10yr | Glenkinchie 10yr

**Grand Marnier** essence of tropical oranges and rare french cognacs 27.50  
Cordon Rouge | Cuvee du Centenaire | Cuvee du Cent Cinquenaire

**Vintage vs. Tawny** compared and contrast vintage to tawny 11.50  
Chateau Reynella Old Cave 12yr | Pedroncelli ‘04 | Ramos Pinto 10yr

**60 Years of Tawny’s** oh, but to taste decades of tawny oporto’s 19.00  
Ramos Pinto 10 | Cockburn’s 20 | Dow’s 30

**Brilliant Bubbles** let the bubbles go to your head! 15.00  
Domaine Chandon NV Brut “Rose” | Domaine Chandon NV “Blanc De Noir”