

After Dinner Drinks

AMARETTO DISARONNO	\$8
BAILEY'S IRISH CREAM	\$8
COINTREAU	\$8
KAHLUA COFFEE LIQUOR	\$8
ROMANA SAMBUCA	\$8
ROMANA SAMBUCA BLACK	\$8
BOCCHINO GRAPPA DI BARBARESCO	\$12
BOCCHINO GRAPPA DI MOSCATO D'ASTI	\$10
F MEYER EAU DE VIE FRAMBOISE	\$12
F MEYER EAU DE VIE POIRE WILLIAM	\$12
F MEYER EAU DE VIE KIRSH	\$12
FRANGELICO	\$8
GRAND MARNIER	\$8
GRAND MARNIER CENTENAIRE	\$17
HENNESSY VSOP	\$12
HENNESSY XO	\$30
HENNESSY RICHARD	\$190
MARTELL CORDON BLEU	\$17
REMY MARTIN VSOP	\$12
REMY XO	\$28
LARRESINGLE ARMAGNAC	\$8
CALVADOS BRANDY	\$10
NAVAN	\$11
ST. GERMAIN	\$11

Dessert Wines by the Bottle

MOSCATO D'ASTI, La Spinetta 2004 750 ml (Piedmont, Italy).....	\$37
RIESLING, Mt. Horrocks "Cordon Cut" 2005 375ml (Clare Valley, Australia)..	\$65
MUSCAT DE ALEXANDRIA, Klein Constantia "Vin de Constance" '00 500ml (South Africa)	\$85
VEUVE CLICQUOT "Demi-Sec" NV (Reims)	\$85
GEWURZTRAMINER, Hugel "Vendage Tardive" 2000 750 ml (Alsace, France)	\$110
VIOGNIER, Francois Villard "Quintessence" 2000 500ml (Rhône, France)	\$115
SAUTERNES, Chateau D'Yquem 1991 750ml (Bordeaux, France)	\$375

Dessert

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PUMPKIN CHEESECAKE

N.Y. style, graham cracker crust, cinnamon ice cream

PROFITEROLES

Cream puffs, vanilla ice cream, chocolate sauce

CRÈME BRÛLÉE

Vanilla custard, caramelized turbinado sugar, sable cookies

BLACK FOREST CHOCOLATE PUDDING CAKE

Brandied cherries, vanilla ice cream

BANANA FOSTER GÂTEAU

Banana bread, vanilla cream, chocolate glacé, graham cracker ice cream

APPLE TART

Slow baked Gala apples, puff pastry crust, vanilla ice cream

PEANUT BUTTER & CHOCOLATE TART

Peanut butter mousse, chocolate ganache, dark chocolate ice cream

COCONUT GÂTEAU

Toasted coconut, whipped cream, banana ice cream, strawberry sauce

ICE CREAM AND SORBET

Served with fresh fruit

Dessert Wines by the Glass

LATE BOTTLE VINTAGE PORT Dows 2000 (Portugal)	\$10
TAWNY PORT, Churchill's "20 Year" (Portugal)	\$15
PEDRO XIMENEZ SOLERA 1927, Alvear (Montilla, Spain)	\$12
GEWURZTRAMINER, Hugel "Vendage Tardive" 2000 (Alsace, France).....	\$16
MUSCAT DE BEAUMES DE VENISE, Domaine de Coyeux 2003 (Rhône)	\$9
MOSCATO D'ASTI, La Spinetta 2004 (Piedmont, Italy).....	\$9

Coffee

CAFÉ AMERICAN	\$2.5
ESPRESSO	\$3.5
DOUBLE ESPRESSO	\$6
CAPPUCCINO	\$4
CAFÉ AU LAIT	\$4
IRISH COFFEE	\$12

Herbal Tea

BUCCANEER

Coconut, Chocolate Bits, Vanilla, Rooibos & Black Tea
\$6

JASMINE YIN HAO

Jasmine Petals & Pouchong
\$5

TEMPEST

Ceylon & China Black Blend
\$5

LEMON TWIST

Lemon Myrtle, Mate & Mixed Spice (decaffeinated)
\$4

MINT LEAVES

Au Naturelle (decaffeinated)
\$4

RUBY SIPPER

Blood Orange & Pear (decaffeinated)
\$4

FIJI

Papaya, Wild Pineapple & Green Tea
\$4

DECAF BLACK TEA

Organic, India
\$5