

The Frenchtown Inn

Dessert and Nightcap Menu

**** Dessert Items that Contain Nut Product**

Dessert

Crème Brulee \$7

**** Carrot Cake Napoleon \$8**

Layered with Buttercream and served with Whipped Cream and Caramel Sauce

Warm Crepe \$8

Filled with Bananas, topped with Brown Sugar and Butter Rum Sauce served with French Vanilla Ice Cream

Pumpkin Cheesecake \$9

Served with a Graham Cracker Crust dolloped with Fresh Whipped Cream

**** Blondie \$9**

Warm Walnut Chocolate Chip Cake topped with French Vanilla Ice Cream drizzled with Chocolate and Caramel Sauce

**** Apple Cobbler \$10**

*Topped with Toasted Almond Streusel served with Vanilla Ice Cream
(Takes 15 minutes to bake)*

Chocolate Soufflé \$9

*Warm Flourless Chocolate Cake served with Raspberry Chocolate Truffle Ice Cream
(Takes 20 minutes to bake)*

Bassetts Raspberry Sorbet \$6.50

Bassetts Ice Cream \$7

Chocolate

French Vanilla

Raspberry Chocolate Truffle

Guatemalan Coffee and Chocolate Ripple

Specialty Coffee

Espresso \$3.50

Cappuccino \$4

Irish Coffee \$10

Made with Bushmills Irish Whiskey

Mexican Coffee \$10

Made with Kahlua Liqueur

Italian Coffee \$10

Made with DiSaronno

Frenchtown Inn's Coffee \$10

Made with Brandy, Kahlua, and Bailey's

The Bullfighter Coffee \$10

Made with Brandy, Tia Maria and Liquor 43

The Nutty Irishman \$10

Made with Frangelico and Bailey's

All Specialty coffees can be served hot or cold.

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Dessert and Nightcap Menu

Nightcap ['nīt, kap]

noun. an alcoholic drink taken at bedtime or after a festive evening

Traditional Nightcap

Romana Sambuca Black 2 oz. \$10

Romana Sambuca 2 oz. \$11

Maker's Mark 2 oz. \$11

Sandeman Fine Tawny Porto \$8

**Taylor Fladgate 20 year old
Tawny Port \$11**

**Fonseca "Bin 27" Vintage
Character Port \$9**

Hennessey VSOP Cognac 2 oz. \$11

Petron XO \$11.25

**Remy Martin VSOP
Cognac 2 oz. \$11.50**

B & B 2 oz. \$12

Drambuie 2 oz. \$12

Side Car \$12.50
Cognac, Grand Marnier and Lemon

Lagavulin 16yr 2 oz. \$17

Modern Nightcap

Mocha Madness \$10

*Tia Maria, Crème de Cocoa, and Malibu
Coconut Rum topped with Whipped Cream*

Nuts and Berries \$10

Frangelico, Chambord, Half and Half

Chocolate Devil \$10

*Hot Chocolate with Malibu Coconut Rum
and Tia Maria topped with Whipped Cream*

Chocolate Martini \$10

Vanilla Vodka, Crème de Cacao, Godiva

Pumpkin Spiced White Russian \$10

*Pumpkin Spice, half and half, Vodka,
Kahlua, garnished with Chocolate Sauce*

Spiced Mexican Hot Coco \$10

*Hot Coco, Cinnamon, Chipotle, Cayenne,
and Tequila*