

## DESSERT WINES

*Fine Rich Madeira Sandeman 12*

*Port Taylor Fladgate 20 year 15*

*Port Taylor Fladgate 30 year 30*

*Port Taylor Fladgate 45 year 45*

*Muscat de Beaumes de Venise 2010 16*

*Malvasia Tenuta Capofaro 2007 21*

*Vin Santo del Chianti Classico S, Niccolo Castellare 2009 22*

## DESSERT WINES BY THE OUNCE

*Chateau Tirecul La Graviere, Monbazillac, France 2003 30*

## REMY MARTIN LOUIS XIII

*For the aficionado 1/2 oz 100*

*For the connoisseur 1 oz 200*

*For the gentleman 2 oz 400*

## DESSERTS

### PECAN PIE FOR TWO

*maple bourbon ice cream  
or vanilla ice cream 16*

### CRÈME BRÛLÉE

SUZETTE  
*warm citrus madeleins 12*

### 7 LAYER PUMPKIN SPICE CAKE

*gonger frosting, pumpkin  
spice ice cream 11*

### THE BIG APPLE TURNOVER

*cinnamon glaze,  
vanilla crunch ice cream 12*

### THE CANDY BAR

*macadamia nuts, caramel, dark  
chocolate, graham cracker crust 12*

### WARM CHOCOLATE CAKE

*pistachio nougat ice cream 11*

### CHEESE PLATE

*huckleberry compote, raisin walnut  
bread, New York State honeycomb 18*

### ICE CREAM & SORBET

*Sorbets:*

*Yellow Apricot, Georgia Peach,  
Strawberry Lemonade, Alphonzo Mango*

*Ice Cream:*

*Madagascar Vanilla, Banana Foster,  
Dark Chocolate, Wild Strawberry 11*

## BEVERAGES

*Coffee, Tea 6*

*Espresso 7*

*Cappuccino, Café Crème 9*

*Iced Coffee 6*