DESSERTS

$12

* PEAR IN RED WINE
Vanilla & White Chocolate Cream Sauce

CRÈME BRULÉE
Salted Caramel

BERRIES WITH WHIPPED CREAM
Strawberries, Blueberries, Raspberries

APPLE PIE
Brown Butter Ice cream

CHOCOLATE LAVA CAKE
Vanilla Ice Cream

SEASONAL SORBET $5
Apricot, Coconut or Dark Chocolate

COFFEEs

American Coffee  3.5
Espresso  4
Double Espresso  5
Cafe Latte  5
Cappuccino  5
Americano  4
Macchiato  5

All coffees available decaffeinated

TEAS

$5

Earl Grey
English Breakfast
Green Tea
Chamomile
Peppermint

AFTER DINNER DRINKS

DESSERT WINES

Sauternes, Petit Guiraud, Bordeaux, France, 2013  $12
Sauternes, Château Guiraud, Bordeaux, France, 2008  $15

PORTS

Ruby, Porto S. Leonardo, Portugal  $12
10 yr White, Porto S. Leonardo, Portugal  $14
10 yr Tawny, Porto S. Leonardo, Portugal  $16
40 yr Tawny, Porto S. Leonardo, Portugal  $35

BRANDIES

Cognac, Bache Gabrielsen, Tre Kors, France  $15
Cognac, Hennessy VS, France  $16
Cognac, Remy Martin, 1738 Accord Royal, France  $23
Cognac, Remy Martin XO, France  $30

SPIRITS

Tequila, Blanco, Cincoro, Mexico  $20
Tequila, Anejo, Cincoro, Mexico  $25
Tequila, Anejo, Don Julio 1942, Mexico  $30
Whisky, Johnnie Walker Blue, Scotland  $40
Whisky, Midleton "Very Rare," Ireland  $40
Whisky, Macallan 12 Scotland  $50
Whisky, Macallan 18 Scotland  $50

CORDIALS

Amaro Montenegro, Italy  $15
Amaro Nonino, Italy  $15
Aperitivo Nonino, Italy  $15
Amaretto Disaronno, Italy  $15
Armagnac Blanche, France  $15
Bailey’s Irish Cream, Ireland  $15
Chartreuse VEP, France  $25
Cointreau, France  $15
Fernet Branca, Italy  $15
Grand Marnier, France  $17
Limoncello Di Capri, Italy  $15
Sambuca Molinari, Italy  $15