

FINE HOMEMADE DESSERTS

WARM APPLE COBBLER - 8
vanilla bean ice cream

MILK CHOCOLATE BANANA MOUSSE PIE - 9
whipped cream /macadamia nut caramel

VALRHONA CHOCOLATE AND CAMELIA MOUSSE BOMBE – 9
Blackberry Sauce

WARM VALRHONA CHOCOLATE SOUFFLE CAKE - 9
pistachio crème anglaise/ pistachio ice cream

CLASSIC VANILLA SCENTED CRÈME BRULEE - 8
house made chocolate chip cookie

WHITE CHOCOLATE CARAMEL CHEESECAKE – 9
graham crumble/ caramel white chocolate pearls

GRANTS SUNDAE - 8
*house made butter pecan ice cream/ hot fudge/
crushed toffee*

LOCAL ARTISANAL CHEESES – 14

HOUSE MADE ICE CREAM /SORBETS

3 scoops for 6.00

Vanilla Bean

Coffee

Valrhona Chocolate

Butter Pecan

Pistachio

Raspberry Sorbet

Blueberry Mascarpone Sorbet



Pastry Chefs: Todd Laurito and Fran Marino

FINE COGNAC

COURVOISIER VS - 9

HENNESSY VS - 9

RÉMY MARTIN VS - 9

KELT VSOP - 10

HINE RARE & DELICATE - 10

PIERRE FERRAND RESERVE - 12

CERBOIS ARMAGNAC RESERVE - 9

COURVOISIER VSOP - 12

HENNESSY XO - 35

RÉMY MARTIN VSOP - 11

Port & Dessert Wines

GRAHAM'S FINE RUBY - 6

TAYLOR FLADGATE VINTAGE 2006 - 6

TAYLOR FLADGATE 30 YEAR 2000 - 20

DOW 1985 - 18

GRAHAM'S 10 YEAR TAWNY - 7

SANDEMAN'S "LBV" 2005 – 8

MICHELE CHIARLO 'NIVOLE' MOSCATO – 9

ROYAL TOKAJI 5 PUTTONYOS '06 – 11

JACKSON TRIGGS LATE HARVEST VIDAL ICE WINE – 15

FAR NIENTE 'DOLCE' - 19

CHATEAU ST. MICHELLE CHENIN BLANC ICE WINE - 12

MAISON NICOLAS SAUTERNE 2006 - 12

Specialty Coffees

ITALIAN— AMARETTO - 8

NUTTY IRISHMAN— BAILEYS/FRANGELICO - 8

JAMAICAN— TIA MARIA/ MEYERS DARK RUM - 8

KEOKE— KAHLÚA/BRANDY/DARK CRÈME DE COCOA -8

MEXICAN— KAHLÚA/TEQUILA - 8