

DESSERT WINES

**2007 Castello Banfi Brachetto d'Acqui *Rosa Regale*** | \$12  
Piedmont, Italy

**Hacormim Conditon** | \$6  
Mishor Adumin, Jerusalem, Israel

**2005 Inniskillin Ice Wine *Vidal*** | \$20  
Niagara Peninsula, Canada

**2002 Chateau Rieussec *Sauternes*** | \$23  
Bordeaux, France

**2004 Oriel Ondine *Sauternes*** | \$17  
Bordeaux, France

**2006 Lilly Pilly *Noble Blend*** | \$7  
Australia

**2006 Ferrari-Carano Black Muscat *Elderado Noir*** | \$13  
Russian River Valley, Sonoma County, California

**2000 Trimbach Late Harvest Gewurztraminer** | \$16  
Alsace, France

**2006 Pacific Rim *Vin de Glaciere*** | \$9  
Washington

**2004 Pillitteri Estate *Dolce Riesling*** | \$6  
Niagara Peninsula, Canada

**2007 Two Hands Brilliant Disguise Moscato** | \$11  
Barossa Valley, Australia

**2003 Royal Tokaji *5 Puttonyos*** | \$18  
Hungary

**Jacopo Poli Uva Viva** | \$15  
Schiavon, Italy

**2005 Inniskillin Ice Wine *Vidal (187mL)*** | \$90  
Niagara Peninsula, Canada

**2002 Chateau d'Yquem *Sauternes (375mL)*** | \$295  
Bordeaux, France

**2004 Peller Estates Ice Wine Cabernet Franc *(375mL)*** | \$170  
Niagara Peninsula, Canada

## DESSERTS

### **Blueberry Shortcake | \$8**

white chocolate scone, lemon-creme fraiche ice cream

### **Chocolate-Caramel Candy Bar | \$8**

chocolate-almond cookie, milk chocolate-caramel ice cream

### **Banana Cream Pie | \$8**

dulce de leche custard, banana cookies, banana brulee

### **Ice Cream Sandwich | \$8**

toffee, white chocolate-esspresso sauce

### **Upside-Down Peach Pie | \$8**

bourbon ice cream, streusel, pecans

### **S'more | \$8**

marshmallow ice cream, graham cracker, chocolate Godiva mousse

### **Molten German Chocolate Cake | \$8**

coconut-walnut caramel, coconut ice cream, cocoa nib tuile

### **Vanilla Bean Creme Brulee | \$8**

almond linzer cookie, thyme, blueberry, peach

### **House-Made Ice Cream / Sorbet | \$7**

house-made biscotti, fresh fruit

### **American Farmstead Cheeses \* | \$4 each**

Old Chatham Shepherding Co. Camembert – pasteurized sheep's & cow's milk, NY

Rogue Creamery Smokey Blue – raw cow's milk, OR

Jasper Hill Farm Constant Bliss – organic raw cow's milk, VT

Upland's Cheese Company Pleasant Ridge Reserve – raw cow's milk, WI

Cypress Grove Humboldt Fog – ashed, pasteurized goat's milk, CA

Bellwether Farms San Andreas – raw sheep's milk, CA

Hendricks Farm & Dairy Grass Stains – raw cow's milk, PA

A selection of fresh baked breads, baked goods, & house-made chocolates  
available to order for pick up.

Pastry Chef Ericka Idler

## CORDIALS & LIQUEURS

**Baileys Irish Cream**, Ireland  
**Campari**, Italy  
**Chambord**, France  
**Cointreau**, France  
**Disaronno**, Italy  
**Drambuie**, Scotland  
**Dubonnet Rouge**, France  
**Frangelico**, Italy  
**Galliano**, France  
**Godiva Dark**, Belgium  
**Grand Marnier**, France  
**Grand Marnier Cinq Centaire**, FR  
**Kahlua**, Mexico  
**Kajmir**, United States  
**Lillet**, France  
**Liquore Strega**, Italy  
**Luxardo Amaretto**, Italy  
**Opal Nera Sambuca**, Italy  
**Pama**, United States  
**Romana Sambuca**, Italy  
**St. Germain**, France  
**Tuaca**, Italy

## PORTS

**1977 Warre's** Vintage | \$29  
**1997 Sandeman** Vintage | \$21  
**2001 Fonseca Quinta Do Panascal** Vintage | \$14  
**10 yr Churchill's** Tawny | \$10  
**10 yr Blandy's Malmsey Madeira** | \$13  
**12 yr Chateau Reynella Old Cave** Tawny | \$14  
**20 yr Sandeman** Tawny | \$18  
**Croft Distinction** | \$6  
**Croft Fine** Tawny | \$6  
**Graham's Six Grapes** | \$11

## PREMIUM BRANDIES

**Boulard Calvados** Grande Solage  
**Courvosier** VS  
**Hennessey** VS  
**Larressingle** VSOP Armagnac  
**Larressingle** XO Armagnac  
**Martell Cordon Bleu**  
**Remy Martin** VSOP  
**Remy Martin** XO  
**Remy Martin**  
Extra Fine Champagne  
**Remy Martin** Louis XIII