

Desserts

<i>Trio of Crème Brulee</i> <i>Chef's Choice of the Day</i>	8
<i>Dessert Sampler</i> <i>Mini opera tote,</i> <i>Pistachio semifreddo,</i> <i>classic crème brulee</i>	10
<i>Classic Opera Torte</i> <i>Espresso crème brulee</i>	8
<i>Pistachio Semifreddo</i> <i>Raspberry coulis & pistachio florentine</i>	8
<i>Warm Honey Apple Cobbler</i> <i>Honey caramel ice cream</i>	8
<i>Sugar Free Ice Cream and Berries</i> <i>Fresh seasonal berries</i> <i>Sugar free shortbread cookie</i>	8

Tazo Tea

Calm
“Herbal infusion”

Earl Grey
“Black tea”

Organic Chai
“Spiced black tea”

Tazo Honeybush
“Herbal infusion”

Awake
“Black tea”

Refresh
“Herbal infusion”

Passion
“Herbal infusion”

Wild Sweet Orange
“Herbal infusion”

French Press Coffee

Aroma Coffee's Best Dark

ℒ

Aroma's Italian Decaf

4.50

Cognacs

<i>Hennessey VSOP</i>	14
<i>Hennessey XO</i>	36
<i>Kelt VSOP</i>	15
<i>Remy Martin VSOP</i>	15
<i>Kelt XO</i>	45
<i>Martell XO.</i>	50
<i>Fine "Antique"</i>	40
<i>Louis XIII</i>	200

Single Malt Scotch

<i>Laphroaig 10yr</i>	10.50	<i>Lagavulin 16yr</i>	18
<i>Glenlivet 12yr</i>	9.50	<i>Macallan 18yr</i>	30
<i>Glenfiddich 12yr</i>	8.75	<i>Macallan 12yr</i>	12.50
<i>Oban 14yr</i>	13		

Small Batch Bourbons

<i>Makers Mark</i>	<i>8.75</i>	<i>Basil Hayden</i>	<i>9.50</i>
<i>Knob Creek</i>	<i>8.75</i>	<i>Bookers</i>	<i>14.50</i>

Wood Ports

<i>Taylor Fladgate 10-year old Tawny Port</i>	<i>10</i>
<i>Taylor Fladgate 20-year old Tawny Port</i>	<i>20</i>
<i>Sandeman 20-year old Tawny Port</i>	<i>20</i>
<i>Ramos Pinto 20-year old Tawny</i>	<i>24</i>

Vintage Ports

<i>Grahams LBV</i>	<i>10</i>
<i>Cockburn's 2003</i>	<i>24</i>

Dessert Wines by the Glass

<i>Robert Mondavi Moscato</i>	<i>10</i>
<i>Far Niente, Dolce</i>	<i>25</i>