

## Decadent Desserts

“Once in a young lifetime one should be allowed to have as much sweetness as one can possibly want and hold.”  
~ Judith Olney

**Warm Rustic Apple Tart ~ 8**  
served with cinnamon ice cream

**Florentine Art ~ 9**  
almond sugar shell crust, white chocolate mousse, seasonal berries, raspberry coulis

**Warm Chocolate Molten Cake ~ 9**  
served with bennett's honey farm orange-honey ice cream  
(Bennett's Honey Farm is located in nearby Fillmore)

**Vanilla Crème Brûlée ~ 8**  
bourbon vanilla

**Classic Cheesecake ~ 8**  
with berries dipped in grand marnier

**Cappuccino Mousse Cup ~ 8**  
chocolate cream, hazelnut foundation, kahlúa cream sauce



Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.

## Cups and Saucers

Starbucks® “Café Verona” Blend 3.25

Espresso Double 4.75

Cappuccino, Latte or Mocha 3.75

French Press 5.00

Selected Varieties of Tazo Teas 3.25



## After Dinner Drinks

### BOURBON / SCOTCH

- The Dalmore 12 yr Single Malt Scotch ~ 10
- Dewars 12 yr “Special Reserve” ~ 11
- Knob Creek Kentucky Straight Bourbon ~ 10.5
- Basil Hayden’s Kentucky Straight Bourbon ~ 11
- Jack Daniels Single Barrel Tennessee Whiskey ~ 12
- Laphroaig Single Islay Malt Scotch ~ 12
- Glenfiddich 12 yr Single Malt Scotch ~ 13
- Glenlivet 12yr Single Malt Scotch ~ 13
- Glenmorangie 12 yr Single Highland Malt Scotch ~ 14
- Glenlivet 18yr Single Malt Scotch ~ 18
- Oban Single Malt Scotch West Highland ~ 18
- Talisker Distillers Edition Single Malt Scotch ~ 18.5
- McCallan 18yr Single Malt Highland Scotch ~ 30
- Johnny Walker Blue Label ~ 38

### COGNAC / ARMAGNAC

- Larrassingle Armagnac VSOP ~ 10
- Courvoisier VS ~ 10
- Hennessey VS ~ 10
- Remy Martin VSOP ~ 12
- Martell Cordon Bleu ~ 12
- Remy XO ~ 22

### PORT

- Fonseca Bin 27 ~ 7.5
- Dow’s Fine Ruby ~ 9
- Dow’s Trademark Finest Reserve Porto ~ 9
- Dow’s Tawny Porto 10 yr ~ 10.5
- Taylor-Fladgate 20 yr Tawny ~ 12