

Dessert Wines

<i>Cambria "Tepusquet Vineyard"</i> <i>Late Harvest Viognier 2006, 375mL, America</i>	10	54
<i>Cerreto Moscato D'Asti 2007, 375mL, Italy</i>	10	40
<i>Chateau D'Yquem 2003, 375ml, France</i>	70	420
<i>Far Niente "Dolce" 2004, 375ml, America</i>	30	180
<i>Inniskillin Vidal Ice Wine 2006, 375ml, Canada</i>	22	130
<i>Rombauer Vineyards Late Harvest Chardonnay 2006</i>	20	120
<i>Royal Tokaji, 5 Puttonyos 2003, 500ml, Hungary</i>	12	80
<i>Gunderloch "Nackenheim Rothenberg"</i> <i>Riesling Auslese Goldkapsel 2004, Germany</i>	18	180

Port & Sherry

<i>Dow's 1985 Vintage Port, Portugal</i>	25	250
<i>Portal + 2003 Vintage Port, Portugal</i>	16	160
<i>Warre's "LBV" 1999 Port, Portugal</i>	10	100
<i>Graham's 20 Year Tawny, Portugal</i>	14	140
<i>Kopke Colhieta Tawny 1966, Portugal</i>	65	650
<i>Nieport Colhieta Tawny 1986, Portugal</i>	22	220
<i>Taylor Fladgate 10 Year Tawny, Portugal</i>	10	100
<i>Albala Don Pedro Ximenez 1982, Spain</i>	12	120
<i>Sandeman Royal Corregidor Oloroso, 20 yr</i>	10	60

Coffee Drinks 9

<i>B-52 Coffee (Coffee, Grand Marnier, Brandy, & Kahlua)</i>
<i>Butterbee (Coffee, Butterscotch Schnapps, & Baileys)</i>
<i>Irish Coffee (Coffee, Irish Whiskey, & Crème de Menthe)</i>
<i>Roasted Hazlenut (Coffee, Frangelico, Baileys, & Kahlua)</i>
<i>Vanilla Mocha (Coffee, Stoli Vanilla, Dark Godiva, Light Crème de Cacao)</i>

Specialty Teas 5

White Lion Selections...

<i>Green Passion</i>	<i>Tuscan Garden</i>
<i>Earl Grey</i>	<i>Classic English Blend</i>
<i>Mint Moroccan</i>	<i>Hibiscus Cranberry</i>

Chef's Signature Puffles

Grand Marnier or Dark Chocolate 15

Please allow 20 minutes for the chef's preparation.

Desserts 10

Dark Chocolate Fritters

Kettle Corn Frozen Custard

Lemon Vanilla Bean Panna Cotta

Rosemary-Pear Tarte Tatin

Carrot Cake Cheesecake

Sorbet Selection

Seasonal Crème Brulee

Pastry Chef Shelby Sieg

Artisanal Cheeses

*Your maître fromager will present
a variety of artisanal cheeses from around the world.*

Three Selections 18

Six Selections 30