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## Dessert

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*Orange & Cream Bavarian* 16.  
Vanilla Cake, Orange Glaze, Lemon Sherbert

*Bananas Foster* 17.  
Hummingbird Cake, Pineapple-Cardamom  
Meringue, Vanilla Bean Gelato

*Chocolate Milk Panna Cotta* 16.  
Dark Chocolate Cannoli,  
Maraschino Cherry Chantilly Cream

*Gelato & Sorbet* 12.  
(Choice Of Three Flavors)  
Vanilla, Chocolate, Pistachio  
Lime, Coconut, Lychee

*Artisanal Cheese Board* 20.  
Candied Walnuts, Baguette, Peach Compote  
5 Yr Reserve White Cheddar | Deep Creek, WI  
Firm, Cow's Milk, Silky & Mellow  
Saint Angel Brie | Belley, French Alps  
Triple Cream Cow's Milk, Tangy, Creamy & Buttery

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## After Dinner Drinks

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*Espresso Martini* 19.  
Baileys Irish Cream, Espresso Liqueur,  
Three Olives Vanilla Vodka

*Mentha Espresso Martini* 18.  
Braulio Amaro, Three Olives Vanilla Vodka,  
Tempus Fugit Crème de Menthe

*Monte Cristo Coffee* 17.  
Grand Marnier, Espresso Liqueur,  
French Press Coffee, Cream, Cocoa Powder

*Buena Vista Irish Coffee* 14.  
Irish Whiskey, Brown Sugar Syrup,  
French Press Coffee, Chilled cream

### FRENCH PRESS COFFEE

Fair Trade Regular or Decaffeinated ..... 5.  
Espresso ..... 4.  
Cappuccino..... 6.

### LOOSE-LEAF TEA

Chamomile | Earl Grey | Moroccan Mint | Sencha Green 4.

### DESSERT WINE

Brachetto D'acqui, Cocchi, Piedmont, Italy .....13.  
Tokaji Aszu, 5 Puttonyos, Disznókő, Hungary 2013 ..... 23.  
Madeira, Blandy's, Malmsey Colheita, Portugal 2007.. 26.  
Port, Taylor Fladgate 20 Year, Portugal ..... 25.  
Pedro Ximénez, Alvear Solera 1927,  
Montilla-Moriles, Spain ..... 17.

### HALF-BOTTLES

Meddersheimer Altenberg Riesling Eiswein,  
Hexamer, Nahe, Germany 2012 375 ML..... 140.

**STEPHEN CORDELL**  
PASTRY CHEF