

House Made Desserts

Seasonal Fruit Crepe with Caramel & Ice Cream	7.
Crème Bruleé of the Day	6.
Coconut Cake with Caramel and Whipped Cream Frosting	7.
Fresh Fig and Honey Tart with Chantilly Cream	7.
Dark Chocolate-Espresso Terrine with Ganache and Toasted Pecans	7.
Choice of House Made Ice Cream or Sorbet with Almond Florentine	6.
Artisan Cheese Plate with Dried Fruit Compote	11.
Fresh Local Roasted Ethiopian Yrgacheffe Coffee from Morning Dew Coffee Roasters	2.

Digestivo

Porto & Sauterne

	Glass	Bottle
Fonseca "Late Bottled Vintage" Port, Portugal.....	5.95.....	45.00
Graham's "Six Grapes" Reserve Port, Portugal.....	6.95.....	50.00
Taylor Fladgate 10 Year Old Tawny Port, Portugal.....	7.95.....	60.00
Graham's 20 Year Old Tawny Port, Portugal	11.95.....	90.00
Graham's Vintage Porto, 2003, Portugal.....	14.95.....	140.00
Dow's 20 Year Old Tawny Port, Portugal	12.95.....	110.00
Dow's Late Bottle Vintage Port, Portugal	6.95.....	50.00
Chateau Lafaurie Peyraguey Sauterne, Bordeaux, France.....	11.95.....	90.00

Single Malt Scotches

Glenfiddich, 12 year.....	9.50
Glenlivet, 12 year.....	9.50
Macallan, 12 year.....	12.00
Balvenie Double Wood, 12 year	12.00
Aberlour, 16 year.....	13.00
Glenmorangie, 15 year	16.00

Cordials

Grand Marnier.....	8.50
Sambuca.....	8.50
Frangelico.....	7.50
Remy Martin VSOP.....	10.50
Corvoisier VS.....	10.50
Hennesey VS.....	10.50
Disarrano.....	8.50
Drambuie.....	8.50
B&B.....	9.50
Tia Maria.....	8.50
Baileys.....	8.50

(Neat or on the rocks)