

# Dessert Menu

## **Chocolate Mousse** \$ 6.50

A 30-year house specialty.  
A light, creamy, whipped chocolate dessert.

## **Fresh Seasonal Berries with Fresh Sorbet** \$ 7.50

Fresh seasonal berries with trio of lemon, raspberry, and mango  
Sorbet, Fresh Homemade Pineapple Water

## **Crème Brûlée** \$ 7.50

Creamy, Tahitian vanilla custard with a crunchy brown  
sugar topping.

## **Seasonal Bread Pudding** \$ 7.50

House made bread pudding with a Southern Comfort caramel  
and vanilla gelato.

## **Profiteroles** \$ 6.50

Cream Puffs filled with Kona Coffee Gelato,  
topped with rich chocolate sauce.

## **Almond Franacier** \$ 8.00

Almond style pound cake with espresso crème anglaise and  
cappuccino gelato.

## **Artisan Style Cheese Plate** \$15.00

Hand Crafted Artisan cheeses  
from around the world. With herb brioche and poached figs

## **Henry Weinhard's Root Beer Float** \$ 6.50

Henry Weinhard's Root Beer with  
Homemade Vanilla Gelato

## **Dessert Souffles** \$15.00

Chocolate or Orange Liqueur. Two per order.

Please order these with your entrees to allow for preparation time

# After Dinner Drinks

## **Dessert Wines**

Baroncini, 'Il Santo', Vino Liquoroso, Toscana	\$ 5.00
Chateau de Malle, Cru Classe Sauternes, 1999	\$ 13.00
Chateau Roustit, St. Croix du Mont, A.C., 2003	\$ 8.00
D'Arenberg, L.H. Riesling, The Noble, AUS, 2000	\$ 8.00
Graeser Winery, L.H. Semillion, Napa Valley, 2003	\$ 8.00
Mission Hills, Riesling Icewine, Reserve, B.C., 2003	\$ 16.00
Stanton & Killeen, Muscat Rouge, AUS, N.V.	\$ 9.00
Tobin James, JGR, L.H. Merlot, Paso Robles, 2004	\$ 10.00

## **Cognac**

Courvoisier	VSOP	\$ 9.00
Martell	VSOP	\$ 9.00
Rémy Martin	VSOP	\$ 9.00
Hennessey	XO	\$ 29.00
Martell	XO, Supreme	\$ 29.00
Rémy Martin	XO, Special	\$ 26.00
Delamain	Pale & Dry	\$ 14.00
Hine	Rare & Delicate	\$ 8.00
Navan	Rare	\$ 8.00

## **Armagnac**

Saint Vivant	VS Grand Fine	\$ 9.00
Larressingle	VSOP	\$ 11.00

## **Calvados**

Boulard	Grand Solage	\$ 11.00
Daron	Fine	\$ 9.00

## **Single Malt Scotch**

Cragganmore	Speyside	12 yr	\$ 12.50
Glenlivet	Speyside	12 yr	\$ 10.00
Laphroaig	Islay	15 yr	\$ 15.00
Lagavulin	Islay	16 yr	\$ 16.50
Macallan	Speyside	12 yr	\$ 11.00
Oban	Argyll	14 yr	\$ 14.00

## Port

Dow's	10 yr Tawny	\$ 5.50
Dow's	20 yr Tawny	\$ 7.00
Galway Pipe	Shiraz Tawny	\$ 4.50

## Sherry

Harvey's	Bristol Cream	\$ 5.50
Osborne	Fino	\$ 6.00
Manzanilla	La Gitana	\$ 5.50

## After Dinner Bottles

902	GIRGICH, Violetta, L.H. 2002, ½ bottle	\$ 80
904	RAYMOND, Elloquence, L.H. Chardonnay, Napa, 1997	\$ 48
907	MENDELSON, Pinot Gris, Dessert, Napa, 1997	\$ 48
909	MISSION HILLS, Riesling Icewine, Select Lot, 2003	\$108
910	MISSION HILLS, Riesling Icewine, Five Vineyards, 2003	\$ 33
912	TREVOR JONES, Barossa Old Tawny, ½ bottle	\$ 65
913	RECIOTO, Rocolo Grassi, Valpolicella, 1999 ½ bottle	\$ 56
915	VILLA GIADA, Moscato Di Asti, Andrea Faccio, 2004	\$ 15
916	VIN SANTO, Fattoria Selvapiana, 1997 500ml	\$ 75

## Port Bottles

1048	BARROS, Porto-Portugal, 1985	\$ 45
1050	BROADENT, Porto-Portugal, 1997	\$ 70
1052	DOW'S, Quinta Do Bomfin, Porto, 1984	\$ 51
1054	DOW'S, Vintage Porto, Porto, 1997	\$ 86
1056	FERREIRA, Vila Nova de Gaia, Portugal, 1997	\$ 64
1057	GRAHAMS, Porto-Portugal, 1977	\$250
1058	FONSECA, Porto-Portugal, 1977	\$300
1063	ORFILA VINEYARDS, Tawny, California, N.V. 500ml	\$ 32
1064	ROMARIZ, Porto-Portugal, 1997	\$ 58
1065	ROMARIZ, Porto-Portugal, 2000	\$ 50
1066	ROMARIZ, Porto-Portugal, 2000 ½ bottle	\$ 30
1067	REBELLO VALENTE, Robertson's, Porto-Portugal, 1977	\$ 95
1068	TAYLOR FLADGATE, Porto-Portugal, 1985	\$ 75
1069	Mt. PALOMAR, Limited Reserve, California, N.V.	\$ 42
1072	WARRES, Grand Reserve Tawny, Porto-Portugal, 1937	\$375