

DESSERTS

and suggested beverages by the glass

INDIVIDUAL APPLE PIE	\$12
<i>served warm, with house made vanilla bean ice cream</i>	
<i>Benson Vineyards Ice Wine Viognier, \$11</i>	
 BANANAS FOSTER NAPOLEON	 \$14
<i>Banana Bavarian crème layered between banana bread slices, topped with “brûléed” bananas, whipped cream and pecans, caramel rum sauce.</i>	
<i>Lake Chelan Muscat, \$8</i>	
 INDIVIDUAL GINGERBREAD CAKES	 \$12
<i>Traditional dark and moist gingerbread cake with crème Anglaise, housemade pumpkin ice cream</i>	
<i>Graham’s Six Grapes, \$7</i>	
 TRIO BRULÉE	 \$12
<i>Vanilla, mocha, and lemon</i>	
<i>Dow’s LBV 2000, \$10</i>	
 CHOCOLATE FANTASY	 \$14
<i>Mayan hot chocolate, white chocolate mousse, milk chocolate truffle, dark chocolate ice cream</i>	
<i>Tia Maria Dark Coffee Liqueur, \$6.75</i>	
 CHEESE OFFERINGS	 \$14
<i>daily selection of three artisan cheeses and house-made crackers</i>	
<i>Quinta do Vesuvio 2000 Port, \$15</i>	
 TRIO OF SORBETS - CHEF’S CHOICE	 \$10
 HOUSE MADE ICE CREAM	 \$8
<i>vanilla, strawberry, chocolate, or today’s special</i>	

DESSERT BEVERAGES

Our finest after-dinner recommendations

<i>Served in a snifter, warmed or at room temperature:</i>		<i>Apéritifs, served chilled or at room temperature:</i>	
Tuaca Italian Liqueur	\$7.50	Dry Sack dry sherry	\$6.50
B & B Brandy and Benedictine liqueur	\$8.00	Harvey’s Bristol Cream cream sherry	\$7.00
Hennessey XO fine aged cognac	\$18.00	Dubonnet Rouge	\$6.50
Beautiful (<i>Courvoisier & Grand Marnier</i>)	\$10.00	Lillet French Apéritif Wine	\$6.50
“French Connection”: <i>Courvoisier & Amaretto</i> ,	\$10.00	Pims No. 1 Cup	\$7.00
		Campari Milano Bitter	\$7.00
 <i>Cordials, served at room temperature or to your specification:</i>			
Romana Sambucca Classico	\$7.00		
Tia Maria Dark Coffee Liqueur	\$7.25		
Frangelico Hazelnut Liqueur	\$7.00		
Baileys Irish Cream Liqueur	\$7.00		
White or Green Crème de Menthe	\$6.50		
Galliano	\$8.00		