

{ DESSERT }

Seasonal Sampler | 16

- Hazelnut Bar - Espresso Mousse, Toasted Hazelnuts, Chocolate Ganache, Oreo Crust
- Bee Sting Cake - Cointreau Soaked Vanilla Chiffon, Pastry Crème, Honey Almond Crust
- Tiramisu Tart - Short Bread Tart Shell, Rum Soaked Lady Fingers, Mascarpone

Carrot Cake | 12

Caramel Sauce, Cream Cheese Buttercream,
Walnut Lace Cookie

J. Foster's Ice Cream | 9

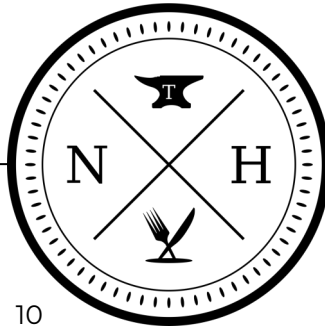
Vanilla, Chocolate, or Graham Central Station

House Cheesecake | 14

See Server for Flavor

Crème Brulee | 9

Ask Server for Flavor



Executive Pastry Chef - Ambren-Lynn Lewis

{ Port by the Glass }

Graham 10 Year Tawny	10
Graham 20 Year Tawny	15
Graham 30 Year Tawny	25
Quinta do Noval 10 Year Tawny	10
Quinta do Noval 20 Year Tawny	20
Quinta do Noval 30 Year Tawny	33
Taylor-Fladgate 10 Year Tawny	9
Taylor-Fladgate 20 Year Tawny	13
Taylor-Fladgate 30 Year Tawny	25
Taylor-Fladgate 40 Year Tawny	45
Heitz 'Ink Grade'	12
Broadbent 10 Year 'Malmsey' Madeira	10
d'Oliveiras 'Verdelho' 1986 Madeira	29
d'Oliveiras 'Boal' 1968 Madeira	49
d'Oliveiras 'Sercial' 1937 Madeira	65
d'Oliveiras 'Malvazia' 1907 Madeira	88
Warre's 1985 Vintage Port	18

{ Cognac & Armagnac }

Hennessy XO Cognac	28
Rémy Martin 1738 Cognac	12
Saint-Vivant VS Armagnac	10

{ Featured 'Brown Spirits' }

Eagle Rare 10 Year Bourbon - 90°	9
Legent Bourbon - 94°	13
Yamazaki 12 Year - 86°	17

{ Cordials & Aperitifs }

Bailey's Irish Cream	10
Sambuca Romana	12
Limoncello	10
Grappa	12

{ Dessert Cocktails }

From Litchfield with Love

Litchfield Vanilla Bourbon | Kahlua | Cream | 14

Chocolat

Pinnacle Chocolate Vodka | Godiva | Crème de Cacao | 12

The Pistachio

Waypoint Vodka | Disaronno | Bailey's | Blue Curacao | 14

Dough Boy Fresh

Dough Boy Bourbon | Godiva Dark | Frangelico | Crème de Cacao | 14

Espresso Martini

Tito's | Kahlua | Espresso | 14