



DESSERT MENU...

All Desserts Are Made Fresh "In House" By Our Chefs

MILK CHOCOLATE LAVA CAKE Pistachio Tuile, Strawberry Tartar, Dark & White Chocolate Ganache 9.5	HOMEMADE CINNAMON APPLE BREAD PUDDING Fresh Whipped Cream, White Chocolate Ganache, Vanilla Bean Ice Cream 8.5
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CRÈME BRÛLÉE The Chef Creates a Different Flavor Daily... 8.5	SEMI FREDDO (ITALIAN ICE CREAM) Chef's Flavor of the Day 7.5
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VANILLA BERRY SHORTCAKE Mint Paint, Sauternes Macerated Berries, Fresh Whipped Cream 7.5	FRUIT AND CREAM Selection of Fresh Fruit with Crème Chantilly & Fresh Mint 9.5
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M CLASSIC KEY LIME PIE Fresh Whipped Cream, Raspberry, White Chocolate Shavings 8.5	WHITE & DARK CHOCOLATE MOUSSE White & Dark Chocolate Shavings, Black Pepper - Berry Sauce 8.5
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ARTISANAL CHEESE PLATE
Selection from Caroline Hostettler "The Cheese Lady"

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DESSERT MARTINIS... 11

BLUEBERRY CREAM PIE Van Gogh Blueberry Vodka, Absolut Vanilla Vodka, Godiva White Chocolate Liqueur, White Creme De Cacao, Fresh Blueberries, Graham Cracker Rim	MINT CHOCOLATE CHIP Absolut Vanilla Vodka, Baileys chocolate mint, White Creme de Cacao, Splash Green Creme de Menthe, Garnished with Chocolate Chips
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ROOTBEER FLOATINI Three Olives Root Beer Vodka, Luxardo Amaretto, Garnished with Vanilla Ice Cream	CARAMEL APPLE Van Gogh Caramel Vodka, Berentzen Apple Liqueur, Garnished with Caramel & an Apple Slice
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DOUBLE ESPRESSO Van Gogh Double Espresso Vodka, Kahlua, Baileys, Garnished with Chocolate Shavings	S'MORE -TINI Vox Vodka, Godiva Dark Chocolate Liqueur, Absolut Vanilla, Chocolate Rimmed Glass, Marshmallow Garnish
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PEANUT BUTTER AND JELLY
Frangelico, Chambord, Baileys, Fresh Berry Garnish

CORDIALS

Bailey's	8
Bailey's Chocolate Mint	8
Amaretto, Luxardo	9
Frangelico	9
Sambuca Romano	
White or Black	9
Drambuie	9
Chambord	9
Martel, VSOP	10
Courvoisier	10
Irish Mist	10
B&B	11
Tia Maria	11
Navan	12
Remy Martin, VSOP	15
Mount Gay, XO	15
Martel XO	25
Remy XO	25
Hennessy Paradis	45
1989 Remy Martin	45

SCOTCHES

Aberlour 10 yr.	10
Chivas 12 yr.	10
Glenlivet 12 yr.	12
Dalmore 12 yr.	12
Cragannmore 12 yr.	12
Glenfiddich 12 yr.	12
Dalwhinnie 15 yr.	13
The Macallan 12 yr.	14
Oban 14 yr	17
Chivas 18 yr	19
Highland Park 18 yr	25
The Macallan 15 Fine Oak	25
The Macallan 18 yr	35
The Macallan 21 yr Fine Oak	45
The Macallan 25 (1.5 ounce)	60

BOURBONS

Buffalo Trace	11
1792 Ridgmont Reserve	13
Woodford Reserve	14
Blantons	17

PORTS	
Sandemans, Founders Reserve	9
Sandemans Vau Vintage 2000	10
Fonseca Bin 27	10
Fonseca 20 Yr Tawny	15
Sandemans 20 Yr Old Tawny	15
Late Bottle Vintage 2003	17
Dows Vintage 1985	25
Grahams Vintage 1980	35

COFFEE DRINKS

*All Coffee Drinks are Garnished with
Fresh Whipped Cream, Cinnamon and a Cookie*

Untraditional Irish	<i>Irish Mist</i>	10
Coffee National	<i>Bailey's and Kahlua</i>	10
Octoberfest	<i>Absolute Vanilla, Pumpkin Cream</i>	12
Kentucky Coffee	<i>Woodford Reserve</i>	12

DESSERT WINES

Selaks Ice Wine New Zealand, 2006	11
Lilly Pilly, Noble Muscat, Australia, 2006	12
King Estate, Vin Glacé, Pinot Gris, Oregon, 2006	11
Bonny Doon, Le Vol Des Anges, California, 2007	14