

Autumn in a Jar

*Pumpkin Cheesecake baked in a jar with a Pecan Crust,
Bourbon Sour Cream Topping, Pecan Toffee Crunch 11.00*

Warm Apple Crisp

Toasted Walnut Crunch and Vanilla Bean Gelato 11.00

Fresh Berries

With Chilled Citrus Sabayon 11.00

Crème Brulée Duo

A Pairing of Tahitian Vanilla Bean and Orange-Ginger 11.00

Warm Flourless Valrhona Chocolate Meltdown Cake

*With Vanilla Bean Gelato and Raspberry Rum Coulis 11.00
Recommended~ 2009 Banyuls, Rimage, 12.00 glass*

Warm Cinnamon Bread and Butter Pudding

With Crème Anglaise and Caramel Drizzle 11.00

Cookie Plate

Six Assorted Butter Cookies 12.00

A Presentation of Seasonal Sorbet or Gelato

Served in Mini Chocolate Lace Cups 10.00

Mountain Gorgonzola Blue Cheese

*With Candied Walnuts, Balsamic Syrup
Apples, Crispy Cranberry-Pumpkin Toast
9.00*

DESSERT WINE

2009 Banyuls, Rimage, Domaine La Tour Vieille 12.00
2005 Castelnau de Suduiraut Sauternes 14.00
2005 Dolce 'Late Harvest Wine', Napa Valley 22.00
2010 Moscato D'Asti, La Spinetta, **half bottle** 28.00

PORT

Fonseca

Bin 27 8.50

2003 Late Bottle Vintage 9.50

Graham's 20-year-old Tawny glass 14.00, half bottle 52.00

Sandeman 1997 Vau glass 12.00, half bottle 48.00

Smith Woodhouse 10-year-old Tawny 13.00

2004 York Creek, Sonoma/Napa Counties 13.50

MADEIRA Cossart Gordon Bual Colheita, 15yr old 16.00

LUSTAU SHERRY

Fino Dry 7.00 Los Arcos Dry Amontillado 7.00

Solera Superior Rare Cream 8.00

ARMAGNAC & COGNAC

1982 Chateau de Ravignan 32.00

Chateau de Briat Hors D'Age 18.00

Remy Martin VSOP 12.50 Remy Martin XO 32.00

Hine Antique 26.00 Martell Cordon Bleu 30.00

Courvoisier VSOP 12.00 Delamain Pale & Dry XO 21.00

Adrian Camut, Fine Calvados, 6 year old 16.00

Germain-Robin Alambic Brandy

Shareholders Reserve 18.00 XO 28.00