



MENU AUTHORS

Executive Chef: Kevin DiLibero
 Sous Chef: Tim McGrath
 Kitchen Manager: Phil Banks

DESSERTS

all selections... 8.00

Chocolate Mousse Cake
 rich dark chocolate mousse, chocolate chips,
 Oreo bits

Crème Brûlée
 creamy custard, caramelized sugar crust

Carrot Cake
 sweet cream cheese frosting, brown sugar
 sauce, toasted walnuts

Waterman Chocolate Bread Pudding
 chocolate-bourbon soaked bread,
 chocolate pistols, warm chocolate sauce,
 vanilla bean ice cream

Cookie Monster
 chocolate chip cookies, chocolate ice cream,
 caramelized bananas, caramel sauce

Seasonal Fruit Sorbet and Ice Cream

Farmstead Artisan Cheese Plate 13.95
 three hand-crafted selections, grilled breads,
 honey comb, seasonal fruit compote and
 spiced pecans

AFTER DINNER

COFFEE DRINKS 9.00

Belgian - Godiva
 Canadian - Crown Royal
 French - Grand Marnier
 Irish - Jameson
 Italian - Sambuca
 Jamaican - Tia Maria
 Kentucky - Bulleit Bourbon
 Mexican - Kahlua
 Scottish - Drambuie

SINGLE MALTS

SPEYSIDE

Glenfiddich 12	12.00
Glenfiddich 15	15.00
Macallan 12	12.00
Macallan 18	29.00
The Glenlivet 12	12.00

ISLAY

Laphroaig 10	12.00
Lagavulin 16	15.00

HIGHLANDS

Oban 14	15.00
Glenmorangie The Nectar d'Or 12	15.00

ISLANDS

Talisker 10	13.50
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LOWLANDS

Glenkinchie 12	12.00
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PORT

Sandeman Ruby	7.00
Graham's "Six Grapes", Reserve	8.00
Cockburn 10 yr Tawny	9.00
Fonseca LBV 2003	12.00

COGNAC

Hennessey VS	12.00
Courvoisier VSOP	12.50
Remy Martin VSOP	13.50
Martell Cordon Bleu	24.00
Remy Martin XO	28.00

DESSERT DRINKS

CHOCOLATE MARTINI

SVEDKA Vanilla with splashes of white and
 dark chocolate Godiva served in a
 chocolate laced martini glass 10.00

ESPRESSO MARTINI

Absolut Vanilia Kahlua, Baileys and
 Frangelico with a shot of espresso 10.00

ALMOND JOY

Godiva dark chocolate liquor,
 Amaretto Disaronno, Bacardi Coconut,
 splash of cream 8.50

FOUR RICH MEN

Frangelico, Bailey's, Di Saronno,
 Godiva white chocolate liquor,
 chilled in a cordial glass 8.50

RASPBERRY TRUFFLE

SVEDKA, Chambord, Godiva chocolate
 liquor, and Baileys Irish Cream 8.50

CHOCOLATE MILK FOR GROWN UPS

Youngs Double Chocolate Stout with a
 vanilla bean ice cream float 7.50

SWEET DESSERT LIBATIONS

2008 Michele Chiarlo, "Nivole," Moscato D'Asti	23.00
2010 King Estate Vin Glace	9.50 / 36.00
Lindemans Framboise, Raspberry Lambic	14.00
Lindemans Faro, Faro Lambic	14.00
Breckenridge Vanilla Porter	5.50
Young's Double Chocolate Stout	5.50