

## Armagnac

Clés des Ducs  
Viel VSOP  
10

Baron de Lustrac 1982  
Folle Blanche, Bas-Armagnac  
30

## Cognac & Brandy

Hennessy VS  
10

Hennessy VSOP "Privelege"  
14

Pierre Ferrand 1840  
1er Cru, Grande Champagne  
15

Remy Martin VSOP  
14

## Liqueurs

Luxardo Lemoncello  
10

Pallini White Peachello  
10

Caravella Orangecello  
10

Drambuie 15 Year  
15 Year Old Speyside Malt Whiskies  
16

Coolie Swan  
Irish Cream, Ireland  
12

## Pear Brandy

St. George Spirits  
13

Belle de Brillet  
Poire William au Cognac

## Port & Madeira

The Rare Wine Company  
Madeira Special Reserve  
New York Malmsey  
16

Whiskers Blake  
Tawny Style, Australia  
9

Graham's  
Late Bottled Vintage 2009  
16

Graham's  
Ten Year Tawny  
15

Graham's  
Twenty Year Tawny  
22

Graham's  
Thirty Year Tawny  
29

## Dessert

### Peach Bellini

Grilled Peach Panna Cotta  
Peach Champagne Sorbet, Almond Crumble  
Fresh Raspberries, Champagne Gelee  
12

### Carrots Three Ways

Carrot Cake with Cream Cheese Frosting  
Carrot Sorbet, Candied Carrot Strips  
Butter Pecan Cream, Almond Crumble  
11

### Mesquite Ice Cream Sandwich

Mesquite Chocolate Chip Cookies  
Vanilla Ice Cream, Dark Chocolate, Berries  
10

### Helado Con Churro

House-Made Churros, Corn Ice Cream  
Mexican Spiced Chocolate Sauce  
Dulce de Leche, Vanilla Chantilly Cream  
11

### Chocolate Hazelnut Torte

Cocoa Sponge Cake, Gianduja Mousse  
Chocolate Hazelnut Ganache  
Chocolate Malt Ice Cream, Candied Hazelnuts  
12

### Artisanal Cheese Plate

Sage Derby, Spanish Manchego  
& Drunken Goat  
Local Peach Jam, Marcona Almonds  
Marinated Olives, Fresh Fruit  
Grilled Focaccia, Crackers  
16

### Crème Brûlée

Changes Daily, Fresh Berries  
10

### House-made Ice Cream & Sorbet

Two Scoops, Changes Daily  
8

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Executive Pastry Chef: Kara Hranicka