

DESSERTS

CHOCOLATE CHIP ICE CREAM CAKE

CHOCOLATE AND CARAMEL SAUCE, CANDIED MACADAMIA NUTS 8.95

BLUEBERRY TART

DZEN'S FARM BLUEBERRIES, BLUEBERRY ICE CREAM 7.95

GRANNY TWITCHELL'S SECRET CHOCOLATE CUPCAKE

HEATH BAR CRUNCH AND GANACHE 8.95

WILD FLOWER AND HONEY GINGER BRULEE

GINGER SNAP 7.95

BLACK FOREST CHERRY PROFITEROLES

PORT INFUSED CHERRIES, PISTACHIO ICE CREAM 7.95

MAX'S CHEESECAKE

COMPOSED DAILY 7.95

ICE CREAM AND SORBETS

BISCOTTI 6.95

WARREN JOHN HARDMAN, PASTRY CHEF

AWARD WINNING CHEESES

HAND SELECTED BY OUR CHEF, HUNTER MORTON

CHEESES SERVED WITH FIG PUREE, FRUIT, NUTS, CROSTINIS

CHOICE OF 3 ARTISAN CHEESES \$10

5 CHEESES \$15

PLEASANT COW, BEAVER BROOK FARMS, OLD LYME, CONNECTICUT

SUGGESTED PAIRING:

MOSCATEL SHERRY, EMILIO LUSTAU, "EMILIN", JEREZ 7.00

DOUBLE CREAM CREMONT

VERMONT BUTTER AND CHEESE CREAMERY, VERMONT

SUGGESTED PAIRING:

MUSCAT/FRONTIGNAC, KLEIN CONSTANTIA, "VIN DE CONSTANCE", 2002, SOUTH AFRICA 11.00

SMOKED BLUE, ROGUE RIVER CREAMERY, OREGON

SUGGESTED PAIRING:

WARRE'S "OTIMA" TAWNY 10.00

HUMBOLDT FOG, AGED GOAT, CYPRESS GROVE, CALIFORNIA

SUGGESTED PAIRING:

REISLING, PACIFIC RIM, "VIN DE GLACIER", SELENIUM VINEYARD 8.00

CABOT CLOTHBOUND CHEDDAR, CAVE AGED, 14 MONTHS, VERMONT

SUGGESTED PAIRING:

MUSCAT DE BEAUMES DE VENISE, PAUL JABOULET, 2007, RHONE VALLEY 8.00

HARNEY & SONS TEAS

\$2.75

~~-SILKEN SACHET TEA BAGS-~~

BLACK TEAS

ENGLISH BREAKFAST, PARIS, EARL GREY SUPREME

HERBAL TEAS (DECAFFEINATED)

CHAMOMILE, MINT VERBENA, DECAF CEYLON

OTHERS

ORGANIC CITRUS GREEN, HOT CINNAMON SPICE

COFFEE DRINKS

\$7.50

~~-TOPPED WITH WHIPPED CREAM-~~

KEOKE COFFEE

BRANDY, KAHLUA

BAILEY'S COFFEE

BAILEYS

JAMAICAN COFFEE

TIA MARIA, DARK CRÈME DE COCOA