

## LES DESSERTS

*Please Choose One*

### FLIGHT OF SORBETS

Strawberry, Pineapple, Kiwi, Cornucopia Tuile

### TRIO OF BANANA

Banana Bread Pudding with Armagnac Anglaise,  
Banana Foster on Vanilla Cheese-cake,  
Banana Cream Tart

### FILO CINNAMON APPLE CRISP APPLETTINI SORBET

Dried Apple Chips, Chateau Hallet Sauterne Sauce, Maple Cream

### CHOCOLATE FRENCH CONNECTION

Hazelnut Mousse, Chocolate Bête Noir, Mocha Sorbet,  
Chambord Pot au Crème, Grand Marnier Ganache

### WARM CLEMENTINE MALTAISE

Spanish Clementines Grand Marnier Sabayon

### ARTISAN CHEESE PLATE

Three Artisan Cheeses, Housemade Apple Raisin Chutney,  
Tapanade, Balsamic Reduction, Crostinis

*Additional \$5.00 Charge*

Coffee or Tea	3.50
Espresso	4.00
Chocolate Espresso	4.50
Cappuccino	4.50

## SPECIALTY HOT COFFEE DRINKS

18.00

### ASPEN COFFEE

*Bailey's Irish Cream, Grand Marnier and Frangelico*

### CAFÉ AMARETTO

*Amaretto and Kahlua*

### HAZELNUT COFFEE

*B&B and Frangelico Hazelnut Liqueur*

### HOT & NUTTY IRISH

*Bailey's Irish Cream, Frangelico and Amaretto*

### IRISH COFFEE

*Classic coffee drink with Irish Whiskey*

### MILLIONAIRE'S COFFEE

*Bailey's Irish Cream, Kahlua and Frangelico*

### RUSSIAN COFFEE

*Kahlua, Hazelnut Liqueur and Vodka*

## EAU DE VIE

14.00

Mirabelle, France

Poire William, France

Kirsch, France

Framboises, France

## LIQUORS BY THE GLASS

14.00

Baileys, Irish Cream, *Ireland*

Cointreau, *France*

Amaretto Di Saronno, *Italy*

Kahlua, *Mexico*

Amaretto De Sabroso

Amaretto di Amore

Drambuie, *Scotland*

Tia Maria, *Jamaica*

Benedictine, *France*

Benedictine & Brandy, *France*

Sambuca Romano, *Italy*

Chartreuse, *France*

Crème de Menthe, *France*

Frangelico, *Italy*

Grand Marnier, *France*

Chambord, *France*

## ARMAGNAC & COGNAC

Remy Martin, VS 13.00

Remy Martin, VSOP 15.00

Remy Martin, XO 26.00

Hennessey, VS 13.00

Hennessey, VSOP 13.00

Hennessey, XO 26.00

Martell, 13.00

Martell, VSOP 15.00

Martell, Cordon Bleu 26.00

Couvosier, VSOP 13.00

Couvosier, XO 26.00

Cles des Ducs, Armagnac, VSOP 13.00

## PORT BY THE GLASS

Chocolate Port, Deco Vineyards Sonoma N/V 19.00

Ferreira, 2000 22.00

Grahams Six Grapes 16.00

Taylor Fladgate -1985 36.00

Grahams- 2003 35.00

Sandeman 20 year Tawny 21.00

Broadbent-1994 36.00

Warres-1983 38.00

Smith Woodhouse, Vintage Porto, 1980 33.00

## DESSERT WINES BY THE GLASS

### VIRGINIA

Late Harvest Petite Menseng, Linden, 2007 17.00

### FRENCH

Sauterne, Hallet, 2005 16.50

Banyul, Domaine de La Rectoire, Rouge 19.00

Rivesaltes, Ambre, Andre et Bernard Cazes, 1996 20.00

### CALIFORNIA

Quady, Elysium, Black Muscat, 2008 18.00

### WASHINGTON STATE

Chocolate Shop, Walla Walla 17.00