

# Desserts

*With suggested wine pairings...*

**Frozen Chocolate-Raspberry Mousse,  
Mint Anglaise \$8.5**

*Graham's Six Grapes Port \$7*

**Warm Peach-Almond Crisp,  
Cinnamon Ice Cream \$8.5**

*Oremus Tokaji, Hungary \$11.5*

**Warm Blackberry-Apple Cobbler,  
Basil Ice Cream \$8.5**

*Oremus Tokaji, Hungary \$11.5*

**Classic Crème Brûlée \$7.5**

*Cooper Mountain Vin Glacé \$9.5*

**Warm Fig-Walnut Tart,  
Caramel & Port Sauces \$8.5**

*Oremus Tokaji, Hungary \$11.5*

**Sorbet of the Season \$7**

**Warm Flourless Chocolate Cake  
Amarena Cherries, Vanilla Ice Cream \$8.5**

*Graham's Six Grapes Port \$7*

**Selection of Artisan Cheeses  
With an Assortment of Bread, Fruit, &  
Chutney \$13 for 1, \$25 for 2**

# Dessert Drinks

**Oatmeal Cookie**

*Bailey's Irish Cream, Butterscotch & Cinnamon  
Schnapps, cream \$8*

**Nuts & Berries**

*Chambord black raspberry liqueur,  
Frangelico, cream \$8*