

CORDIALS

SINGLE MALT SCOTCH & PREMIUM BLENDS

Talisker 10 yr	17
Glenkinchie 10yr	15
Dalwhinnie 15yr	17
Glenfiddich 12yr	15
Glenfiddich 15yr	20
Glenfiddich 18yr	28
Glenlivet 12 yr	18
Glenlivet 18yr	30
Lagavulin 16yr	22
Macallan 12yr	15
Macallan 18yr	40
Johnnie Walker Green Label	20
Johnnie Walker Gold Label	40
Johnnie Walker Blue Label	65
Johnnie Walker Blue Label King George	120
Balvenie 12yr	15
Balvenie 14yr	18
Balvenie 15yr	20

OLD WORLD LIQUEURS

Grand Marnier 100yr	45
Grand Marnier 150yr	55
Calvados Boulard	13
Grappa Di Brunello Montalcino, Berta	12
Grappa Di Amarone Classico, Berta	12
Gianduia Bottega Chocolate Grappa	12

COGNAC

Courvoisier VS	14
Courvoisier VSOP	18
Hennessy VS	15
Hennessy Paradis	125
Hennessy XO	48
Martell XO	40
Martell Cordon Bleu	39
Remy Martin XO	45
Remy Martin VSOP	18
Remy Martin Louis XIII	185
Delamain	22

ARMAGNAC

Larresingle VSOP	13
Armagnac Sempe VSOP	13

DESSERT WINES

Muscat De Beaulieu	10
Moscadello Di Montalcino, Castello Banfi	22
Florus, Late Harvest 2004	
Mission Hill, Icewine	16
PORT	
Fonseca Bin 27	12
Taylor Fladgate	13
Sandeman L.B.V. 2004	15
Sandeman Tawny 20yr	25
Graham's Six Grapes	12

Full bottle dessert wines, traditional spirits & special selections also available

DESSERTS

\$10

Local Fall Fruit Fricassee

Plums, Apples and Pears Sautéed with Candied Orange, Armagnac-Soaked Raisins, Dried Cranberries and Dried Figs, topped with Cinnamon Pecan Streusel served with Almond Ice Cream

Roter Traminer, Aichinger, Riede Wöhrleitn, Austria \$12

Baba Au Rhum

Sponge Cake Soaked in an Organic Vanilla Bean and Meyer's Rum Syrup served with Lemon Thyme Gelee, Fresh Organic Raspberries and Crème Fraîche

Hot Buttered Rum \$11

Rocky Road

Gianduia Chocolate Mousse, Praline Crunch, Vanilla Crème Anglaise, Coffee Ice Cream, Marshmallows

Banyuls Rimage, Les Clos de Paulilles, France \$12

Fig & Strawberry Tart

Organic Strawberries and Organic Figs Layered atop a Crisp Sablé served with Sangria Sauce and Vermont Creamery Fromage Blanc Sorbet

Muscat de Beaulieu, Beaulieu Vineyard, California \$10

Organic Crème Brulee

Orange Five-Spice Chantilly

Riesling Icewine, Mission Hill, Five Vineyards, Canada \$16

Hazelnut Torte

Bittersweet Chocolate Ganache, Hazelnut Biscuit and Milk Chocolate Chantilly served with Salted Caramel Ice Cream

Sandeman Port, LBV 2004, Portugal 15\$

Trio of Sorbets

Prosecco, Zardetto Brut, Italy \$10