



DESSERT

Artisan Cheese Plate . . 16.00

served with candied walnuts, local honeycomb, & cranberry walnut crostini
suggested pairing NV Kracher Cuvée 'TBA', Burgenland, Austria . . glass 25 or taste 13

Bananas Foster . . 10.00

flaming bananas in caramel with banana gelato
suggested pairing Delamain Pale and Dry XO Cognac . . 25.00

New York Cheesecake . . 10.00

served with berries & crème anglaise
suggested pairing 2013 Royal Tokaji "5 Puttonyos Aszú", Hungary . . glass 20 or taste 10

Whiskey Bread Pudding . . 9.50

served with bourbon caramel sauce
suggested pairing Michters Small Batch "American Whiskey" . . 13

Warm Chocolate Brownie . . 11.00

served with caramel gelato and warm chocolate sauce
suggested pairing 2015 M. Chapoutier, Banyuls, France glass 12 or taste 6

Vanilla Bean Crème Brûlée . . 9.00

suggested pairing 2012 Dolce Late Harvest Wine, Napa Valley . . glass 22 or taste 11

Pecan Pie . . 10.00

suggested pairing Dictador 12 yr, Colombian Rum . . 14.00

Lemon Tart With Blueberry Compote. . 9.50

served with whipped cream & candied lemon zest
suggested pairing 2017 Michele Chiarlo "Novole" Moscato D'Asti . . glass 7 or taste 4



Biscotti Coffee . . 9.00

Van Gogh Dutch Caramel Vodka, Amaretto Liqueur & Coffee

Chip Shot . . 9.00

Baileys Irish Cream, Tuaca & Coffee

Espresso Martini . . 10.00

Van Gogh Double Espresso Vodka, Kahlúa, Bailey's, Espresso served up

Gone Bananas . . 10.00

Vanilla Vodka, Banana and Dorda Chocolate Liqueur with Cream served up

Nuts & Berries . . 10.00

Frangelico, Amaretto, Creme de Cassis, with Cream served up

Chocolate Martini . . 10.00

Chocolate Vodka, Chopin Chocolate Liqueur and Bailey's Irish Cream served up