



DESSERTS

Granita Parfait · italian fresh fruit ice and häagen dazs vanilla ice cream	5.75
Tiramisu · ladyfingers, espresso, mascarpone, chocolate shavings and toasted hazelnuts	5.75
Profiteroles · three puff pastries, häagen dazs vanilla ice cream and warm callebaut chocolate sauce	7
Pots de Crème · callebaut chocolate custard	6.5
Yogurt Pannacotta · seasonal fresh fruit purée	5.75
Cookie Plate · chef's assortment	5

DESSERT WINES

Tawny Port · Dow's 'Boardroom' NV, Portugal	7.5
Sherry · Alvear Pedro Ximenez de Anada 2004, Montilla-Moriles, Spain (96 Points, Robert Parker, 500ml)	59
Sauternes · Chateau d'Yquem 2001, Bordeaux (100 Points, Robert Parker, 375ml)	399
Sauternes · Chateau Rieussec 2005, Bordeaux (375ml)	89
Late Harvest Zinfandel · Ridge 'Essence' 2001, Paso Robles (375ml)	40

HOT BEVERAGES

Espresso	2.5
Cappuccino	3.5
Latte	4.25
Brewed Coffee	3
Mighty Leaf Teas Organic Jasmine (green), English Breakfast, Chamomile Citrus, Organic Mint Melange (addt'l tea bag +1)	3
Callebaut Hot Chocolate	3.5

NON-ALCOHOLIC BEVERAGES

Iced Tea, Cranberry Juice, IBC Root Beer, San Pellegrino: Aranciata, Limonata	2.25
Fresh Squeezed Lemonade	2.95
San Pellegrino (sparkling) 500ml / 1L	3 / 5
Panna (still) 1L	5

BEER + WINES BY THE GLASS

Marble IPA, Peroni, Pilsner Urquell, New Castle	4.25
Non-Alcoholic Beer	3.25
Wines By The Glass	Selections Change Daily – Ask Your Server