

dessert

“NUTTER BUTTER”, milk chocolate crunch bar, peanut butter and chocolate wafers, peanut butter fudge and marshmallow fluff 8

BAKED HOT CHOCOLATE, whipped cream & cocoa tuile 7.5

GOAT CHEESE CHEESECAKE

macerated strawberries, champagne gelée, vanilla shortbread, strawberry sherbet 8

TRIO OF ICE CREAM CONES,

vanilla, strawberry & chocolate ice cream, housemade waffle cones & candied almonds 8

FROZEN VANILLA CRÈME BRULÉE,

quick macerated mixed berries, brandy snap 8

housemade **SORBET** or **ICE CREAM** 5.5

cheese

BRAÛ KASE, c., wi., roth kase - briny, chewy, long finish

MOONGLO, r.g., il., prairie fruits farm - moist, dense, washed rind

MONA, r.c.r.s., wi., wisconsin sheep dairy - crystalline, piquant, sharp

PETITE CAMEMBERT, c., ca., marin french cheese - supple, “brie like”, velvety

WHITE BUCK, g., ma., westfield farms - tart, silky, herbacious

BLONDIES BEST, r. c., ca., pedroza dairy - rich, buttery, semi-firm

PRIDE OF BACCHUS, r.s., va., everona dairy - fruity, nutty, exquisite

TULARE CANNONBALL, r.c., ca., bravo farms - edam style, delicate, smooth

ROUGE ET NOIR BRIE, c., ca., marin french cheese - supple, creamy, mellow

MARISSA, r.s., wi., carr valley - cave aged, earthy, “cheddar-like”

BARABOO BLUE, g., wi., carr valley - large curd, mild, grassy

key: r.- raw/c.- cow/ g.- goat/ s.- sheep
all cheeses are available to purchase by the pound 22½

3pcs @ 9.5 - 5pcs @ 13.5
chutney & toast “points”



dessert wine

	3 oz. pour	
2004 Il Santo Baroncini, Italy		6
2004 Chateau D’Yquem, Sauternes		50
2003 Domaine de Coyeux, Beaumes de Venise		8
2005 Dashe, Late Harvest Zin		6
2004 Debonné, Ice Wine, Ohio		10
2004 Far Niente Dolce, Napa Valley		30
2000 Inniskillin Ice Wine, Niagara		20
2004 Rudolph Muller, Eiswein		12

aperitif

	3 oz. pour	
Dubonnet, Blonde or Rouge		6
Lillet, Blonde or Rouge		6
Metaxa 5 Star		7

port & madeira

	3 oz. pour	
Blandy’s Madeira		13
Cockburn’s Ruby Porto		6
Cockburn’s Tawny Porto		6
Warre’s, 20 yr. Tawny		15
Taylor Fladgate, 30 yr. Tawny		20
Warre’s, Nimrod		8
Warre’s Sir William, 10 yr. Tawny		12
Warre’s, 2003 Vintage		17
Dow’s LBV, 2001		9

cognac & brandy

House of Grand Marnier	
Bridge Flight - 1 oz. pour each	30
Grand Marnier Cordon Rouge	
Grand Marnier 100th - Centenaire	
Grand Marnier 150th - Centcinquantenaire	

	2 oz. pour	
Boulard Calvados, Grand Solage		9.5
Grand Marnier		8.5
Grand Marnier 100 yr.		29.75
Grand Marnier 150 yr.		50
Hennessey Privilege		12.5
Hennessey V.S.		7.5
Hennessey X.O		33.5
Hennessey Ellipse		250/oz
Remy Martin Louis XIII		150/oz
Martell Cordon Bleu		19.75
Martell V.S.		9.75
Navan by Grand Marnier		8.5
Remy Martin 1738		14

- Coffee • Leaves Hot Teas •
- Espresso • Cappuccino •

