

DESSERTS

Pear Pandowdy

Caramelized pears with brown sugar and spices baked in an iron skillet topped with cobbler dough, poached apple ice cream

6-

Butterscotch Pudding

Warmed butterscotch pudding served with chocolate dipped almond biscotti, whipped cream

5-

Berry Empanadas

Flakey pastry filled with Oregon berries, served with vanilla bean ice cream, port reduction

5-

Cheesecake of the Moment

Made fresh in house. Selections vary, please ask server for today's featured flavor

6-

Chocolate Pudding Cake

Warmed chocolate cake served with chocolate sauce, whipped cream

5-

Crème Brûlée

Rich Madagascar vanilla bean custard torched with turbinado sugar & served alongside a chocolate drizzled shortbread cookie

6-

Featured Ice Creams and Sorbet

Flavors vary, please ask your server for today's offerings

1 scoop 2-

3 scoops 5-

DESSERT WINES & PORTS

Vietti Moscato d' Asti

10-

Warre's Otima 10 Year Tawny Port

8-

2006 Elk Cove Ultima

14-

AFTER DINNER DRINKS

B-52 ~ Baileys, Kahlua, Grand Marnier served on the rocks

8-

Nutty Professor ~ Frangelico, Baileys, Grand Marnier served on the rocks

8-

Junior Mint Martini ~ Absolut Vodka, White Crème de Cacao, White Crème de Menthe

8-

Chocolate Martini ~ Vanilla Vodka, Dark Crème de Cacao, Cream

8-

CORDIALS & APÉRITIFS

Sambuca

7-

B&B

7-

Hardy VS "Red Corner" Cognac

7-

Remy Martin VSOP

8-