

Happy Thanksgiving Dessert Menu

Desserts

Cinnamon Crepe with Walnuts, Vanilla Bean Ice Cream, and Caramel Sauce	9.50
Warm Swiss Chocolate Molten Lava Cake Home-style Vanilla Bean Ice Cream	9.75
Hudson Valley Honey Scented Crème Brûlée *	8.50
Flourless Swiss Chocolate Toasted Almond Torte *	9.00
Jonathan's Classic Carrot Cake	9.00
Sugar-Free Cheese Cake ~ Fresh Berries	8.75
Frozen Kahlúa Cappuccino Pie	9.25
Pumpkin Pie	7.00
Hudson Valley Apple Crisp with Pecan Ice Cream	8.00

Dinner Beverages

Coffee or Brewed Decaffeinated	3.00
Tea Selections: Orange Pekoe ~ Earl Grey ~ LoCaf ~ Russian Caravan ~ Lemon Cooler ~ Cinnamon ~ Chamomile ~ English Breakfast ~ Japanese Sencha Green	3.00
Café Espresso: Freshly Ground ~ Regular or Decaf	3.75
Cappuccino: Freshly Ground ~ Regular or Decaf	4.75

Specialty Coffee Selections

Traditional Irish with Powers Gold Label	9.50
Café Mexicano con Kahlúa	9.50
Café Parisienne avec Grand Marnier ~ Benedictine ~ Brandy	9.75
Godiva Chocolate Cappuccino	9.75

Dessert Wines

		<u>Half Bottle</u>
Muscat Rivesaltes, (2005)		
Chateau de Jau (Languedoc)	44.00	
		500ml
Pinot Gris, (Vin Glace) (2005)		
King Estate (Oregon)	43.00	
		375ml
Muscat St. Jean de Minervois,		
Val d'Orbieu (Languedoc)	23.00	
		375ml

Ports Sherry

		<u>Glass</u>
Graham's "Six Grapes"	9.75	
Fonseca "Bin 27"		
Vintage Character	9.75	
Graham's Fine Ruby	9.50	
Taylor Fladgate "Fine Tawny"	9.75	
Taylor Fladgate "10 Yr Tawny"	12.50	
Fonseca "Late Bottle"	68.00	
Vintage 2000		(Bottle)

Harveys "Bristol Cream" Sherry	9.50
Pelligrino "Sweet" Marsala	9.50
Graham's "10-Year Tawny"	13.50