

# DESSERT

CELEBRATING OVER 30 YEARS

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W.A  
FROST  
AND  
COMPANY



## DESSERT

\* **Contains Nuts**

\* **“Kit Kat Bar”** 8.00

maldon sea salt caramel, hazelnut praline,  
house made Chai ice cream

Paired with: Pineau des Charentes, Chateau Orignac  
(Cognac, France) 18.50

\* **Venezuelan Chocolate Torte** 8.25

brown butter ganache, Gianduja chocolate mousse,  
cocoa tuile, banana gel, house made ice milk

Paired with: Sherry, Don 2004 “Pedro Ximenez”  
(Montilla-Moriles Region, Spain) 17.25

**Gingerbread Frozen Terrine** 7.00

honey mousse, star anise sabayon, orange marmalade

Paired with: Vintage Port, Pedroncelli 4 grapes 2005  
(Sonoma, California) 15.00

\* **Cranberry-Almond Cake** 7.50

coconut semifreddo, candied wild rice, pinot noir syrup

Paired with: Sauternes  
Chateau Romieu Lacoste (Bordeaux, France) 17.50

**Classic Crème Brûlée** 6.50

baked custard with Madagascar vanilla beans,  
topped with caramelized sugar

Paired with: Madeira, Blandy’s Malmsey 5 yr  
(Madeira, Portugal) 13.25

**Selection of Izzy’s Ice Cream**

flavors change daily 6.50

### MINI DESSERTS

smaller tasting size portions

Classic Crème Brûlée 3.75

\* “Kit Kat Bar” 3.75

Gingerbread Frozen Terrine 3.75

**Mini Trio Plate** 9.75

one each of the mini desserts

## ARTISAN CHEESE PLATES

Plates are garnished with micro greens,  
a seasonal selection of fruits & nuts and  
assorted house made glazes & preserves

**Single (1)** 8.00 **Three (3)** 20.00 **Five (5)** 31.00

**Northern Lights Blue** (Plato, Minnesota)  
raw cow’s milk, single family farm, a mild and subtle blue

**Cabot Clothbound Cheddar** (Vermont)  
cow’s milk, aged 10 months, buttery and sharp  
with notes of horseradish and earth

**Caveman Blue** (Oregon)  
organic caved aged cow’s milk, fruity, rich and creamy  
**Crave Brothers “Les Frères”** (Waterloo, Wisconsin)  
farmstead cow’s milk, washed rind, soft, fruity  
and earthy with yeasty aromas

**Upland Farm’s Pleasant Ridge Reserve**  
(Dodgeville, Wisconsin)  
aged, raw farmstead cow’s milk, big nutty flavor  
with a sweet after taste

**Big Holmes** (Grantsberg, Wisconsin)  
made by Mary Falk at Love Tree Farms, goat’s milk,  
an amazing expression of terroir, coated in wild  
Wisconsin herbs, flavor is herbacious and clean

**Regal De Bourgogne** (Burgundy, France)  
soft cow’s milk cheese is coated in raisins,  
soaked in marc, sweet, fruity and creamy

**Tomme D’Acquataine** (France)  
goat’s milk, washed with Sauternes as it ages. Sweet yeasty  
quality, with herbs and grass on the finish

**Stanser Schafskäse** (Switzerland)  
raw sheep’s milk, firm texture, floral aroma, toasty, sweet and  
nutty flavor. A great example of Swiss cheese

**Robiola Tre Latti** (Peidmont, Italy)  
mixture of cow, goat and sheep’s milk add to the complexity of  
this soft cheese, buttery flavor with a piquant finish

**Manchego** (La Mancha, Spain)  
raw sheep’s milk, aged 8 months, sweet, tangy,  
and nutty with a firm texture

**Mahon** (Menorca, Spain)  
aged, raw cow’s milk, fruity, tangy,  
intense “like a spanish version of cheddar”

**Garrotxa** (Albio Region, Spain)  
raw goats milk, mild and grassy with hints  
of pinenuts, firm, almost flaky texture

**Chimay** (Belgium)  
cow’s milk, washed in beer. A traditional Belgian  
cheese produced by Trappist monks,  
semi firm, grassy flavor, yeasty finish

## VISIT US FOR HAPPY HOUR

MONDAY-FRIDAY

4 P.M. - 6 P.M. 9 P.M. - 11 P.M.

SEE BAR MENU FOR DETAILS

SERVED IN BAR & LOUNGE ONLY

**W. A. FROST SUPPORTS ORGANIC AND SUSTAINABLE FARMERS AND FISHERIES**

excess food is donated to Second Harvest Farms / to-go containers sugar cane based 100% compostable / we recycle all paper, plastic, glass, cardboard, aluminum and oil / we use low energy fluorescent / led bulbs when possible

## DESSERT WINE

- Moscato d'Asti, Ascheri 2009** (Piedmont, Italy) 7.50  
**Sauternes, Chateau Romieu Lacoste 2005** (Bordeaux, France) 12.00  
**Pineau des Charentes, Chateau Orignac NV** (Cognac, France) 11.00  
**Grenache, Mas Amiel "Ma" 2008** (Maury, France) 9.00  
**"Boots", Trevor Jones NV** (Australia) 6.00  
**Viognier "Port", Trentadue 2006**(Russian River CA) 12.00

## GRAPPA

- Blanca, Candolini 7.00  
Castellare di Castellina 15.00  
Mandorla (Almond Cherry), Nardini 10.00  
Prosecco, Lorenzo Inga 13.00  
Gavi di Gavi, Lorenzo Inga 13.00  
Barolo, Marolo 15.00  
Moscato, Marolo 12.00  
Pinot Noir, Cear Creek (Oregon) 13.00  
Grappa di Amarone, Allegrini 18.00  
Torcolato, Jacopo Poli 25.00  
Vespaiole, Jacopo Poli 25.00

## BRANDY

- Bache "Natur & Elegance" VSOP 9.75  
Bache XO 16.00  
Bache "Hors d'Age" 32.00  
Germain-Robin X.O. 20.00  
Courvoisier V.S. 8.00  
Landy VSOP 9.00  
Metaxa "Seven Star" 8.00  
Barsol - Pisco "Premium Brandy" 8.75  
P. Ferrand "Ambre" Grande 12.00  
P. Ferrand "Sel. des Anges" 30yr Grande 25.00  
P. Ferrand "Abel" 70yr Grande 55.00  
Remy Martin VSOP 11.00  
Calvados Coquerel VSOP 8.50  
Château du Tariquet "Classique" - Bas-Armagnac 13.50

## BOURBON

- Basil Hayden's 8.00  
Bookers 10.50  
Buffalo Trace 7.75  
Distiller's Masterpiece 18yr 45.00  
Elijah Craig 18yr "Single Barrel" 12.00  
Eagle Rare 10yr "Single Barrel" 8.50  
Knob Creek 9yr 8.50  
Rock Hill Farms "Single Barrel" 15.00  
Woodford "Reserve" 10.50  
Old Rip Van Winkle 10yr 10.00  
Rowan's Creek 8.00  
Noah's Mill 12.00

## PORT

- Gould Campbell 2007** 17.00  
**Graham's 2003** 26.00  
**DOW's Tawny 20yr** 12.00  
**DOW's LBV 2005** 9.00  
**Quinta de Roriz 2003** 15.00  
**Quinta de Roriz 2004** 15.00  
**Quinta do Noval Tawny** 6.50  
**Quinta do Noval "Black" Ruby** 6.75  
**Smith Woodhouse "Lodge Reserve"** 6.50  
**Smith Woodhouse Tawny 10yr** 9.75  
**Warre's "Warrior"** 7.00  
**Warre's "Otima" Tawny 10yr** 12.50  
**Pedroncelli 4 grapes (Sonoma, CA)** 8.00

## GOURMET COFFEE

USDA Organic and Fair Trade Certified

Individual 2 Cup Press Pot 3.75

### Ethiopian Sidoma

Dark roast coffee from the birthplace of the coffee bean. Full-bodied with earthy notes and mellow acidity

### Sumatra Blue Lintong

Full-bodied, rich with a long finish and pronounced acidity

### Finca Dos Marias

**Guatemalan Estate** - Organic smokey, rich, french roast.

Well-balanced with spicy acidity

### Rainforest - Organic

A blend of beans from South and Central America. Medium bodied, with a soft, mellow flavor

## TEA

**Individual 14oz. pot** 4.25

### Tea Source Gold

Marvelously fruity and aromatic

### Blue Beauty Oolong

Green tea from China, sweet, floral, slightly spicy

### Jasmine

Very aromatic and refreshing tea, with floral notes

### Gunpowder Temple of Heaven

A classic green tea, with a hint of sweetness

### Goomtee Estate Darjeeling Orchid Delight

Smooth texture with rather full body, hints fo toastiness

### English Breakfast

A mellow blend of black teas,

### Earl Grey White Tip

Fine China tea. Incredibly aromatic

### Evening In Missoula

A slightly sweet caffeine free herbal blend.

### African Skies

Rooibos-based herbal blend, reminiscent of passionfruit, mango and tropical flowers

### Basket o' Berries

Very fruity and rather sweet herbal blend

## MADEIRA

**Blandy's Malmsey 5yr** - full-bodied and rich with a long lingering finish 6.75

**Blandy's Malmsey 10yr** - full-bodied, unique honey flavor and concentrated bouquet 12.00

**Blandy's Rainwater** - medium dry pale madiera, soft fruit and dry nutty quality 5.75

**Blandy's Sercial 5yr** - dry, clean and crisp, hints of nuttiness and lingering soft fruit 7.50

**Blandy's Verdelho 5yr** - soft, elegant fruit qualities 7.50

**Blandy's Alvada 5yr** - Rich and lush flavors of molasses and hazelnut, with a long and bright finish 10.00

## SHERRY

**Lustau "Jarana" Fino** - Dry sherry has a nose of fresh apple, hint of almond 6.50

**Lustau "Los Arcos" Amontillado** - Dry and soft, with a nutty bouquet and a palate of wood and smoky raisins 6.50

**Alvear's Cream "Pedro Ximenez" Oloroso** - Mildly sweet with vanilla, caramel and hints of hazelnut finishing with a creamy texture 6.00

**Don 2004 "Pedro Ximenez"** - Exceptionally smooth, sweet raisins and plums 9.00