

# DESSERT

CELEBRATING OVER 30 YEARS

## **Fried Coconut Rice Pudding Cakes** 7.75

candied mango and pineapple, cranberry compote and spicy ginger ice cream

**Paired with:** Moscato d' Asti, Marengo (Piedmont, Italy) 15.25

## **Frozen Vanilla & Peanut Butter Terrine** 7.50

layers of vanilla peanut butter mousse, caramel, peanuts and pistachios

**Paired with:** Maury, Mas Amiel "Grenache Noir" (France) 14.75

## **Apple Frangipane** 7.50

cardamom frozen soufflé, spiced marcona almonds and an apple caramel sauce

**Paired with:** Calvados Pays d'Auge, Boulard (Normandy, France) 16.50

## **Classic Crème Brûlée** 7.00

baked custard with Madagascar vanilla beans, topped with caramelized sugar

**Paired with:** Pineau des Charentes, Château Orignac (Cognac, France) 17.75

## **Dark Chocolate "Truffle"** 8.25

dark chocolate dome filled with ginger whipped cream, served with honey roasted macadamia nuts and finished with a honey milk foam

**Paired with:** Banyuls, les Clos de Paulilles (Languedoc, France) 16.50

## **Selection of Izzy's Ice Cream & Sorbet**

flavors change daily 6.50

**Paired with:** Gourmet Coffee 10.00

### MINI DESSERTS

*smaller tasting size portions*

**Classic Crème Brûlée** 3.50

**Frozen Vanilla & Peanut Butter Terrine** 4.00

**Fried Coconut Rice Pudding Cakes** 3.75

**Mini Trio Plate** 10.50

one each of the mini desserts

### GOURMET COFFEE

USDA Organic and Fair Trade Certified

Individual 2 Cup Press Pot 3.50

#### **Kenya AA**

full-bodied Vienna roast with sophisticated floral aromas and hints of chocolate

#### **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

#### **Peruvian - Organic**

deep chocolate under-tones, with a winy characteristic similar to a rich, spicy merlot.

### TEA

**Individual 14oz. pot** 3.75

#### **Strong Assam**

deep, malty flavor

#### **Tea Source Gold**

marvelously fruity and aromatic

#### **Grand Keemun**

full-bodied, rich with slight earthiness

#### **Green Dragon Oolong**

hints of blooming lilacs

#### **Welsh Morning**

stronger than English, less malty than Irish teas

#### **Gunpowder Temple of Heaven**

classic green tea, with a hint of sweetness

#### **Earl Grey White Tip**

fine China tea. Incredibly aromatic

#### **Green Tea Melange**

strawberry, raspberry and rhubarb

#### **Red Berries**

caffeine free fruit and herb blend

#### **Evening In Missoula**

slightly sweet caffeine free herbal blend

#### **Rooibos**

South African caffeine-free herbal

#### **Ceylon**

decaffeinated, medium-bodied black tea

#### **English Breakfast Decaffeinated**

medium-bodied black tea

#### **White Peony**

sweet tea, with fresh earthiness

#### **Tea Source Darjeeling**

very elegant muscatel notes

### TEA SOURCE

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# BEVERAGES

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## DESSERT WINE

- Ice Wine, "ISIS"**  
Alexis Bailly Vineyard (Hastings, MN) 16.00  
**Late Harvest Sauvignon Blanc, "Soleil"** Dry Creek  
Vineyards (Sonoma) 10.00  
**Maury, Mas Amiel "Grenache Noir"** (France) 7.25  
**Moscato d'Asti, Marcarini** (Piemont, Italy) 7.50  
**Pineau des Charentes, Château Orignac**  
(Cognac, France) 10.25  
**Banyuls, les Clos de Paulilles**(Lanquedoc, France) 8.25  
**Sauternes, Chateau Romieu Lacoste**  
(Bordeaux, France) 10.00

## MARSALA

- Marco de Bartoli** - (Sicily, Italy)  
Flavors of honey, toasted almonds, marmalade  
and tea with a long finish. Perfect with a sweet  
dessert or aged cheese. 16.00

## GRAPPA

- Grappa Bianca, Candolini 7.50  
Prosecco "Grappolo", Alexander 15.00  
Pinot Noir "World", Alexander 14.00  
Chardonnay, Pojer e Sandri 9.50  
Moscato, Lorenzo Inga 10.00  
Pinot Noir, Lorenzo Inga 10.00  
Grappa di Amarone, Allegrini 13.75  
Sarpa, Jacopo Poli 11.50  
Sassicaia, Jacopo Poli 14.00  
Uva Viva, Jacopo Poli 14.00  
Pear Brandy, Jacopo Poli 14.75  
Vespaiole, Jacopo Poli 27.00  
Torcolato, Jacopo Poli 27.00

## BRANDY / COGNAC

- Calvados, "Boulard" 9.00  
Courvoisier V.S. 8.00  
Hine Antique X.O. 16.00  
Germain-Robin X.O. 20.00  
Hine Trimphe, "Grande" 29.00  
Kelt V.S.O.P "Tour du Monde" 11.50  
L'heraud 10 yr or 20 yr X.O., "Petite" 11.00/19.00  
Louis XIII, "Grande" 100.00  
Metaxa "Seven Star" 8.00  
Bisol - Picos "Premium Brandy" 8.75  
P.Ferrand "Sel. des Anges" 30yr Grande 25.00  
P.Ferrand "Abel" 70yr Grande 55.00  
Remy Martin V.S.O.P. 11.00  
P. Grassa X.O. - Armagnac 13.50

## BOURBON

- Basil Hayden's 8.00  
Black Maple Hill 23yr "straight rye" 19.00  
Black Maple Hill "small batch" 9.50  
Bookers 9.50  
Distiller's Masterpiece 18yr 45.00  
Elijah Craig 18yr "Single Barrel" 9.25  
Eagle Rare 10yr "Single Barrel" 8.50  
Evan Williams "Single Barrel" 7.00  
Knob Creek 9yr 7.00  
Sazerac "Rye" 7.25

## PORT WINE

- Gould Campbell 2000 LBV** 7.00  
**Graham's 2001 LBV** 7.50  
**Graham's 1970** 50.00  
**Graham's 1994** 23.00  
**Graham's 2003** 26.00  
**Graham's Tawny 40yr** 30.00  
**Graham's Tawny 10yr** 10.50  
**Quinta de Roriz 2000** 15.00  
**Quinta de Roriz 2002** 15.00  
**Quinta de Roriz 2003** 15.00  
**Quinta de Roriz 2004** 15.00  
**Smith Woodhouse "Lodge Reserve"** 6.50  
**Smith Woodhouse Tawny 10yr** 8.00  
**Warre's "Warrior"** 7.00  
**Warre's 2000** 16.00  
**Warre's 1980** 25.00  
**Warre's 1960** 55.00  
**Guenoc, Petite Sirah** (California) 2005 8.50  
**Alexis Bailly Vineyard "Hastings Reserve"**  
(Hastings, MN) 6.00  
**Pedroncelli "4 grapes"** (Sonoma, CA) 8.00

## MADIERA

- Blandy's Bual 1920** 90.00  
**Blandy's Bual 1948** 62.00  
**Blandy's Bual 1964** 40.00  
**Blandy's Bual 1971** 30.00  
**Blandy's Sercial 1962** 35.00  
**Blandy's Sercial 1974** 28.00  
**Blandy's Terrantez 1969** 40.00  
**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, soft fruit and  
a dry nutty quality 5.75  
**Blandy's Sercial 5yr** - dry, clean and crisp, hints of  
nuttness and lingering soft fruit 7.50  
**Blandy's Verdelho 5yr** - soft, elegant  
fruit qualities 7.50

## SHERRY

- Lustau "Jarana" Fino** - dry sherry has a nose of fresh  
apple, hint of almond 6.50  
**Lustau "Manzanilla Paporusa"** - very dry, tangy,  
clean and crisp with just a hint of brine 7.00  
**Lustau "Los Arcos" Amontillado** - tawny gold color. nutty,  
with a touch of sweetness 7.00  
**Lustau "Escuadrilla" Amontillado**  
dry, clean and nutty on the palate 7.50  
**Dios Bacos Cream** - Sweet sherry with  
a creamy texture 7.75  
**Don 2004 "Pedro Ximenez"** Exceptionally  
smooth, sweet raisins 9.00