



DESSERTS

STRAWBERRY BUNDT CAKE \$10

white chocolate strawberry glaze, pistachio mousse, champagne sorbet

COFFEE CRÈME BRÛLÉE \$13

whipped chocolate cremeux, toasted macadamia double chocolate chip biscotti,

VALRHONA CHOCOLATE VERRINE \$12

whipped coconut panna cotta, mango cremeux, passion fruit, hazelnut streusel

CANDIED GINGER FLAN \$11

pomegranate gel, brown sugar tuile, candied ginger

CHEESE BOARD \$18

Chef's selection of three cheeses, persimmon jam, crostini

SORBET TRIO \$10

candied lemon & sage, raspberry-passion fruit, strawberry champagne

ICE CREAM TRIO \$10

white chocolate rosewater, peanut brittle, coffee

ESPRESSO MARTINI \$14

Stoli vanilla, Kahlúa, Grand Marnier, fresh espresso

IRISH COFFEE \$13

Jameson ^{AND} Sugar In The Raw set on fire, topped ^{with} coffee and fresh whipped cream

PASTRY CHEF ✨ *Amanda Siever*

AFTERS

AFTER DINNER DRINKS

DISARONNO \$10

SAMBUCCA WHITE \$7

BAILEY'S \$11

BENEDICTINE \$14

KAHLUA \$9

AMARO

FERNET BRANCA \$10

MONTENEGRO \$13

NONINO \$18

BRANDY

HENNESSY VS \$12

HENNESSY VSOP
PRIVILEGE \$20

HENNESSY PARADIS \$183

BUSNEL VSOP CALVADOS \$13

LAIRDS BOTTLED
IN BOND APPLE \$11

CATOCTIN CREEK QUARTER
BRANCH APPLE \$19

DESSERT WINE

GRAHAM'S
10YR TAWNY PORT \$12

GRAHAM'S
20YR TAWNY PORT \$19

GRAHAM'S
30YR TAWNY PORT \$42

GRAHAM'S
40YR TAWNY PORT \$52

STEINDORFER CUVÉE KLAUS
BEERENAUSSLESE \$14

KRACHER
BEERENAUSSLESE CUVÉE \$20

GRAY GHOST VNYD
LATE HARVEST VIDAL, "ADIEU" \$22

TRUMMERS

CAFÉ

LATTE \$5.50

AMERICANO \$4.50

CAPPUCCINO \$5.50

ESPRESSO \$4.50

COFFEE \$3.50

HARNEY ^{AND} SONS TEAS \$3.50