



## DESSERTS

**WHITE CHOCOLATE ORANGE TART \$15**  
*graham cracker crust, toasted orange meringue,  
honey fig sauce, chantilly cream*

**PUMPKIN CREME BRULEE \$12**  
*gingersnap biscotti, white chocolate no bake cheesecake,  
candied orange peel*

**DARK CHOCOLATE POACHED PEAR \$15**  
*gf brownie, Paradise Springs red wine, mulled pear  
reduction, date oat streusel, orange ice cream*

**SPICED-APPLE CROSTADA \$22 (SERVES 2)**  
*local apples, candied pecans, whiskey caramel,  
mulled apple cider ice cream, pastry cream*

**CHEESE BOARD \$18**  
*Chef's selection of three cheeses, fig jam,  
crostini*

**SORBET TRIO \$11**  
*prickly pear, blood orange & cherry,  
pomegranate & black currant*

**ICE CREAM TRIO \$11**  
*oatmeal cookie, cherry,  
beignet*

**ESPRESSO MARTINI \$14**  
*Stoli vanilla, Kahlúa,  
Grand Marnier,  
fresh espresso*

**IRISH COFFEE \$13**  
*Jameson <sup>AND</sup> Sugar In The Raw  
set on fire, topped <sup>with</sup> 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  
GREEN CHARTREUSE \$21

### AMARO

FERNET BRANCA \$10  
CYNAR \$11  
MONTENEGRO \$13  
NONINO \$20

### BRANDY

HENNESSY VS \$12  
HENNESSY VSOP  
PRIVILEGE \$20  
HENNESSY PARADIS \$183  
KAMMER WILLIAMS PEAR \$22

### 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 BEERE-  
NAUSLESE \$14  
KRACHER BEERENAUSLESE 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 <sup>AND</sup> SONS TEAS \$3.50