

# DESSERT WINES & PORTS

SERVED WITH ALMONDS  
& DANISH BLUE CHEESE

## DESSERT WINES

Bonterra Muscat, Lake County, California 2006	30z/10 375ml/30
Arrowood Late Harvest White Reisling, Sonoma 2004	30z/14 375ml/42
Inniskillen 'Vidal' Ice Wine, Canada 2006	30z/20 375ml/70

## PORTS

Smith Woodhouse Lodge Reserve	30z/7
Cockburn Special Reserve	30z/7
Sandeman Founders Reserve	30z/8
Taylor Fladgate 10 Year Old Tawny	30z/9
Delaforce Vintage 1986	20
Ramos Pinto 20 Year Old Tawny	24

## AFTER DINNER DRINKS

### BRANDIES

Grand Marnier	8
Grand Marnier Cuvée Centenaire	20
Navan	10
Hennessy XO	20
Courvoisier VSOP	9
Remy Martin VSOP	9
Hine VSOP	10
Banfi Grappa	9

### SINGLE MALT SCOTCHES

Balvenie DoubleWood	8
Glenfiddich 12 year old	8
Glenlivet 12 year old	8
Laphroaig 10 year old	8
Macallan 12 year old	9
Macallan 18 year old	20

### COFFEE DRINKS

The Briar Rose Coffee	7
Amaretto, Bailey's, Crème de Cacao	
Irish Coffee Royale	6
Jameson, Kahlua	
Keoke Coffee	7
Brandy, Kahlua, Crème de Cacao	

## DESSERTS

Cheesecake	8
Fresh Berries with Grand Marnier Cream	7
Crème Brûlée	7
Key Lime Pie with Whipped Cream	7
Molten Chocolate Hazelnut Cake with Vanilla Bean Gelato	8
Chocolate Terrine with Pistachio Crème Anglaise	8
Vanilla Ice Cream with Fresh Berries	7
Coffee Service	3
Hot Tea Service	3
Espresso or Cappuccino	4

