

Desserts

Cookies and Milk

warm Valrohna chocolate chip cookies
served with shaken local milk \$12

Coconut Cream Pie

coconut macaroon, chantilly cream and lime \$12

“Smores”

chocolate and hazelnut tart with
burnt marshmallow ice cream, graham cracker and
toasted marshmallow topping \$12

Butterscotch Pudding

dulce de leche, marcona almond crumble and salted
caramel gelato \$11

Selection of Sorbets \$8

Artisan Cheese

from Brazos Valley Cheese Company, Waco, Texas
served with quince paste, local honey and grilled bread
three for \$12, five for \$18

Van Sormon – cheddar rolled in vanilla and cinnamon

White Cheddar – 2 year aged cow’s milk cheddar

Truffle Gold – aged cheddar studded with Italian truffles

Ghost Pepper – cheddar studded with ghost peppers

Black Garlic Havarti – Texas black garlic studded
havarti

Orchard Blue – cow’s milk blue soaked in apple cider

Mountain Maple Brie – brie wrapped with maple leaves

Dessert Wines by the Glass

Chilled Dessert Wine

Bruno Paillard, <i>Champagne, FR</i>	25
Carmes du Rieussec, <i>Sauternes, FR</i>	10
Chateau Simon, <i>Sauternes, FR</i>	14
Far Niente, <i>Dolce, Napa Valley</i>	30
Inniskillin, <i>Cabernet Franc Ice Wine, CAN</i>	30
Inniskillin, <i>Vidal Ice Wine, CAN</i>	20
Marchesi Incisa "Felice", <i>Moscato d'Asti, IT</i>	10
Ricossa, <i>Brachetto, Piedmont, IT</i>	8
Royal Tokaji, <i>5 Puttonyos, Tokaji, HUN</i>	12
Veuve Cliquot, <i>Rosé Champagne, FR</i>	32

Port, Sherry

Bodegas Tora Albala, <i>PX Sherry, ESP</i>	13
Dow's, <i>30 Year Tawny, Port</i>	27
Fonseca, <i>Late Bottled Vintage, Port</i>	10
Taylor Fladgate, <i>20 Year Tawny, Port</i>	15
Quinta de la Rosa, <i>10 Year Tawny, Port</i>	10

Brandy

Courvouisier, <i>Cognac, VSOP</i>	14
Courvouisier, <i>Cognac, XO</i>	40
Hennessey, <i>Cognac, VSOP</i>	14
Hennessey, <i>Cognac, XO</i>	40
Martell, <i>Cordon Bleu, Cognac, XO</i>	30
Remy Martin, <i>Cognac, VSOP</i>	12
Remy Martin, <i>Cognac, XO</i>	30