

Desserts

Cookies and Milk

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

Butterscotch Pudding

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

Coconut Cream Pie

coconut macaroon, chantilly cream and lime \$12

Texas Blueberry Crumble

warmed macerated blueberries with marscapone scented frozen
yogurt \$12

Chocolate Budino Tart

crème fraiche caramel with olive oil gelato and fleur de sel \$14

Selection of Sorbets \$8

American Artisan Cheese

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

Big John's Cajun – cheddar rubbed with garlic and cajun spices

Ghost Pepper – cheddar studded with ghost peppers

Sottocenere – semi soft truffle infused cow's milk cheese

Thomasville Tomme – French style raw cow's milk cheese

Casatica di Buffalo – rich and creamy buffalo milk cheese

Taleggio DOP – Italian white wine washed cow's milk

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, 2013</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
Dow's, <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