

# Desserts



*A Sweet Ending to Your Celebration . . .*



## **Flourless Chocolate Cake with Red Wine Sauce and Sel Gris Caramel Ice Cream 8.00**

*Pair with Tawny Porto, Ferreira 10 Year  
or Silverado Vineyards Cabernet Sauvignon, Napa Valley*

## **Banana White Chocolate Toffee Tower on Cocoa-Almond Cookie and Bananas “Foster” 9.00**

*Suggested pairing: Michele Chiarlo Nivole Moscato d’Asti, Piedmont*

## **Double Vanilla Bean Crème Brûlée with Dark Chocolate Dipped Biscotti 7.00**

*Suggested pairing: Royal Tokaji Red Label 5 Puttonyos, Hungary*

## **Warm Seasonal Fruit Cobbler with Crème Fraîche and Orange Blossom Honey 6.00**

*Enjoy with an Espresso or Cappuccino*

## **Shortbread Crusted Cheesecake with Grand Marnier Macerated Strawberries 9.00**

*The perfect compliment: Magicale Brachetto, Piedmont DOC*

### ***A Brown Derby Original!***

## **Grapefruit Cake—Light Layers of Yellow Cake with fresh Grapefruit Cream Cheese Icing 7.00**

*Enjoy with Inniskillin Vidal Icewine, Canada*

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

## After Dinner Drink Flights

### **Grand Marnier Flight**

Grand Marnier, Grand Marnier 100 Year, Grand Marnier 150 Year 28.00

### **Cognac Flight**

Courvoisier VS, Courvoisier VSOP, Courvoisier XO 20.00

## After Dinner Drinks

### Coffees

**Nutty Irishman** Baileys Irish Cream and Frangelico with whipped cream 9.25

**Café Henry III** Brandy, Kahlúa, Grand Marnier, and Galliano with a Cinnamon Sugar Rim 10.25

**Millionaire Cappuccino** Baileys Irish Cream, Grand Marnier, Kahlúa, and Frangelico 9.25

**Black Forrest Cappuccino** Dark Chocolate Godiva and Cherry Brandy 9.25

### Dessert Wines

	3-oz pour	Bottle
Magicale Brachetto, Piedmont NV	11.00	49.00
Inniskillin Vidal Icewine, Canada ‘07	22.00	85.00
Royal Tokaji Red Label 5 Puttonyos, Hungary ‘03	12.00	69.00
Banyuls Les Clos de Paulilles Rimage, R. Doutres ‘06	10.00	49.00
Michele Chiarlo Nivole Moscato d’Asti, Piedmont ‘07	9.00	39.00

### Ports/Sherry/Madeira

	3-oz pour	Cognacs/Armagnacs	2-oz pour
Guenoc Port, California	8.00	Courvoisier XO	29.00
Tawny Porto, Ferreira 10 Year	10.00	Rémy Martin VSOP	17.00
Osborne Fino Sherry	7.00	Martell Cordon Bleu	20.00
Character Porto, Fonseca <i>Bin 27</i>	10.00	Remy Martin XO	32.00
Vintage LBV Porto, Quinta Do Crasto 1998	8.00	Louis XIII de Remy Martin 1 oz	135.00
Colheita Porto Tawny, Warres 1992	9.00	Sempe VSOP Armagnac	11.00
20 Year Tawny Porto, Taylor	12.00	Grand Marnier 100 Year	29.00
10 Year Malmsey Madeira, Broadbent	11.00	Grand Marnier 150 Year	37.00
		Cointreau Noir	12.00