

Desserts

Chocolate Three Ways — Praline Milk Chocolate Cream, crunchy Ganache, and Orange-Chocolate Mousse 9.00

☛ *Pair with: Banfi Rosa Regale Brachetto d'Acqui, Piedmont* ☛

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 8.00

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

Warm Seasonal Fruit Cobbler with Crème Fraîche and Orange Blossom Honey 7.00

☛ *Enjoy with an: Espresso or Cappuccino* ☛

Citrus Honey Nest filled with Candied Ginger Blueberries over a Lemon Cheesecake 9.00

☛ *The perfect compliment: Banyuls Les Clos de Paulilles Rimage, R. Doutres* ☛

A Brown Derby Original!

Grapefruit Cake — Light Layers of Yellow Cake with fresh Grapefruit-Cream Cheese Icing 8.00

☛ *Enjoy with: Inniskillin Vidal Icewine, Canada* ☛

After-Dinner Drink Flights

Champagne Flight

Fairy Tale by Iron Horse Celebration Cuvée Brut, Banfi Rosa Regale Brachetto d'Acqui, Mumm Cordon Rouge Brut N.V. 14.00

Grand Marnier Flight

Grand Marnier, Grand Marnier 100 yr, Grand Marnier 150 yr 28.00

Cognac Flight

Courvoisier VS, Courvoisier VSOP, Courvoisier XO 20.00

After-Dinner Drinks

Coffees

Nutty Irishman Baileys Irish Cream and Frangelico topped with Whipped Cream 9.50

Café Henry III Brandy, Kahlúa, Grand Marnier, and Galliano with a Cinnamon-Sugar Rim 9.50

Alberto Dante's Millionaire Cappuccino Baileys Irish Cream, Grand Marnier, Kahlúa, and Frangelico 9.50

Black Forrest Cappuccino Chocolate GODIVA and Cherry Brandy 9.50

Dessert Wines

| | 3-oz pour | Bottle |
|--|-----------|--------|
| Banfi Rosa Regale Brachetto d'Acqui, Piedmont '09 | 12.00 | 49.00 |
| Inniskillin Vidal Icewine, Okanagan Valley '07 | 22.00 | 85.00 |
| Royal Tokaji Red Label 5 Puttonyos, Hungary '05 | 12.00 | 69.00 |
| Banyuls Les Clos de Paulilles Rimage, R. Doutres '06 | 10.00 | 49.00 |
| Michele Chiarlo Nivole Moscato d'Asti, Piedmont '08 | 9.00 | 39.00 |

Ports/Sherry/Madeira

| | 3-oz pour |
|--|-----------|
| Jam Jar Sweet Shiraz, South Africa (5-oz pour) | 9.00 |
| Tawny Porto, Ferreira 10 yr | 10.00 |
| Osborne Fino Sherry | 7.00 |
| Character Porto, Fonseca <i>Bin 27</i> | 10.00 |
| Vintage LBV Porto, Quinta Do Crasto 2005 | 8.00 |
| Quinta de Noval Colheita 1995 | 17.00 |
| 20 yr Tawny Porto, Taylor | 12.00 |
| 10 yr Malmsey Madeira, Broadbent | 11.00 |

Cognacs/Armagnacs

| | 2-oz pour |
|----------------------------------|-----------|
| Courvoisier XO | 29.00 |
| Rémy Martin VSOP | 17.00 |
| Martell Cordon Bleu | 20.00 |
| Rémy Martin XO | 32.00 |
| Louis XIII de Rémy Martin (1-oz) | 135.00 |
| Sempé VSOP Armagnac | 11.00 |
| Grand Marnier 100 yr | 29.00 |
| Grand Marnier 150 yr | 37.00 |
| Cointreau Noir | 12.00 |