

# Desserts

<b>PRALINE BREAD PUDDING.....</b>	<b>8</b>
Brown Butter Ice Cream, Toasted Pecans, Bacon Caramel	
<b>SUGGESTED PAIRING: .....</b>	<b>15</b>
Barbeito “New York” Malmsey, Madeira	
<b>MISSISSIPPI MUD “PIE”.....</b>	<b>8</b>
Chocolate Roulade, Makers Mark Mousse, Caramelized Citrus	
<b>SUGGESTED PAIRING: .....</b>	<b>22</b>
Inniskillin, Cabernet Franc, Ice Wine	
<b>SELECTION OF HOUSE-MADE ICE CREAM.....</b>	<b>8</b>
Gahara Vanilla Bean, Chocolate Cookies & Cream, Strawberry, Butter Pecan, Chocolate Pecan Brownie	
<b>SUGGESTED PAIRING: .....</b>	<b>15</b>
Barbeito “Boston” Bual, Madeira	
<b>SELECTION OF HOUSE-MADE SORBETS.....</b>	<b>8</b>
Bartlett Pear, Morello Cherry, Apricot, Cranberry, Passionfruit	
<b>SUGGESTED PAIRING: .....</b>	<b>16</b>
L. Aubry & Fils, Brut Jouy-les-Reims, Champagne	

<b>AUTUMN CRÈME BRÛLÉE TRIO.....</b>	<b>8</b>
Pumpkin Pie, Maple Walnut, Caramel Apple	
<b>SUGGESTED PAIRING: .....</b>	<b>10</b>
Woodford Reserve Bourbon	
<b>WARM CHOCOLATE CAKE.....</b>	<b>8</b>
Caramel Corn, Popcorn Sherbet, Warm Salted Caramel	
<b>SUGGESTED PAIRING: .....</b>	<b>8</b>
Elio Perrone, Rose, Mosto d’Uva ’08	
<b>HONEY CRISP APPLE STRUDEL.....</b>	<b>8</b>
Oatmeal Crumb, Almond Brittle, Vanilla Cranberry Swirl Ice Cream	
<b>SUGGESTED PAIRING.....</b>	<b>18</b>
Inniskillin, Vidal, Ice Wine	
<b>BEIGNET &amp; DOUGHNUT SAMPLER.....</b>	<b>8</b>
Chocolate Covered Beignets Vanilla Ricotta Fritters Fried Sweet Potato Pies Crème Anglaise	
<b>SUGGESTED PAIRING: .....</b>	<b>16</b>
L. Aubry & Fils, Brut Jouy-les-Reims, Champagne	

## Featured Wines

<b>Inniskillin, Vidal, Ice Wine</b>	<b>18</b>
<b>Inniskillin, Reisling, Ice Wine</b>	<b>18</b>
<b>Inniskillin, Cabernet Franc, Ice Wine</b>	<b>22</b>
<i>Flight of all three</i>	<b>29</b>

## Dessert Cocktails

### AFTER DINNER DRINKS

River House Limoncello <i>House-Made</i>	8
Aqua Perfecta Brandy "Kirsh" CA	11
Patricia Aragon Fino Sherry <i>Jerez</i>	9
Patricia Aragon Amontillado Sherry <i>Jerez</i>	9
Barbeito "Charleston" Sercial <i>Madeira</i>	15
Barbeito "Boston" Bual <i>Madeira</i>	15
Barbeito "New York" Malmsey <i>Madeira</i>	15
Castello Banfi Grappa <i>Tuscany</i>	10

### COGNAC & ARMAGNAC

Courvoiser V.S.O.P	10
Courvoisier X.O.	19
Hennessy V.S.	10
Landy X.O.	15
Martell Cordon Blue	21
Martell X.O.	30
Maison Surrenne Petite Champagne	11
Remy Martin V.S.O.P	14
Sempe V.S.O.P	16

### SINGLE MALT SCOTCH

Ardbeg 10 year <i>Islay</i>	15
Lagavulin 16 year <i>Islay</i>	18
Laphroaig 10 year <i>Islay</i>	17
Balvenie 21 year <i>Speyside</i>	30
Glenfiddich 12 year <i>Speyside</i>	10
Glenlivet 12 year <i>Speyburn</i>	10
Macallan 18 year <i>Speyburn</i>	24
Glenmorangie 10 year <i>Highland</i>	13
Dalwhinnie 15 year <i>Highland</i>	14
Oban 14 year <i>Highland</i>	18
Highland Park 12 year <i>Orkney</i>	14
Tallisker 10 year <i>Skye</i>	14

### PORTS

Romariz Ruby	9
J. Feist "Vintage" '78	16
Quinta de Honor "20 year" Tawny	16
Romariz Tawny	9
Niepoort "Colheita" '95	16