

TEA BY THE POT

3.95

WITH CAFFEINE

Blue Flower Earl Grey

Black tea flavored with bergamot oil (from the citrus family) and accented with blue mallow flowers.

Keemun Breakfast

Original "English Breakfast" black tea from China.

Oolong

A partially fermented tea between a black and green tea in flavor.

China Green (Mao Feng)

This green tea has fruit and vegetable notes with a sweet refreshing finish.

HERBAL TEA WITH NO CAFFEINE

Ginger Lemon

An herbal blend of cut ginger root and linden flower.

Linden

From wild-harvested buds of the Linden tree (somewhat like Cammomile)

Wild Mint

Crafted from wild mint.

Hibiscus

A striking deep red color, this 100% hibiscus herbal tea is has a tart, fruity flavor. Also known as Karkady tea in Egypt, it takes sugar well.



DESSERT MENU

BEVERAGE SPECIALS

A Grand Chai Tea

We take a mixture of black tea, honey, vanilla & ginger and add a shot of Grand Marnier, strictly for medicinal purposes of course! We will be happy to make you a "virgin" Chai Tea. Just as delicious!

Virgin 3.95 Grand 6.95

Godiva Cappucino

Luscious Godiva Chocolate Liqueur in a creamy cappucino topped with the usual froth and a little more chocolate just to make sure!

7.50

Nuts and Berries

Store 'em up for the winter: Frangelico is the nut, Chambord is the berry! Coffee never had such good company. Served topped with whipped cream.

6.95

A Irish Hot Chocolate

Rich hot chocolate flavored with Irish Cream Liqueur topped with whipped cream & nutmeg.

6.75

The Old Favorites

We also offer these favorite coffees topped with whipped cream:

- 6.95 -

Irish - Jameson's Irish Whiskey

French - Brandy

Belgian - Cointreau & Bailey's

Italian - Amaretto di Saronno

Keoke - Kahlua & Brandy

Nutty Irishman - Frangelico & Bailey's

WINE

2003 Rasteau Late Harvest, Côteaux des Travers (Rhône Valley, France)	5.50
A rich, ripe late harvest red with a dense, chewy finish	
2002 Riesling Eiswein, Weingut Martinshof (Mosel Valley, Germany)	5.95
Made from grapes harvested after they have frozen on the vine – dense and sweet, yet balanced & complex	
2003 Riesling Auslese, Dr Loosen (Mosel Valley, Germany)	4.95
A perfect balance of sweet fruit and dry acidity	
2003 Torrontez, Late Harvest, Santa Julia (Mendoza, Argentina)	4.50
This rare example of a dessert wine from Argentina is a wonderfully balanced combination of fresh white peach and sweet apricot flavors	

PORT

Graham's 20 year old Tawny	13.95
Taylor Fladgate 20 year old Tawny	12.95
Graham's 10 year old Tawny	8.95
Warre's "Nimrod" Tawny	7.50
Graham's Six Grapes unfiltered reserve	6.95
Fonseca "Bin N° 27 Fine Reserve"	6.75
Taylor Fladgate Late Bottle Vintage	6.75
Warre's "Warrior" Ruby	5.95

SHERRY

Lustau Amontillado Sherry	5.95
Lustau Deluxe Cream Sherry	5.95
Lustau Fino Sherry	5.95

MADEIRA

Bual, Barbieto "Boston Special Reserve"	14.50
Sercial, Barbieto "Charleston Special Reserve"	14.50

COGNAC & BRANDY

Ferrand Reserve 1 ^{er} Cru 20 yr	14.95
Kelt vsop	13.95
Courvoisier vsop	12.75
Rémy Martin vsop	12.75
Marcel Ragnaud grande champagne, 1 ^{er} cru	11.95
Hennessey vs	8.95
Belle de Brillet la poire williams au cognac	8.50
Morin vsop calvados	7.50



DESSERTS

Le Péché au Chocolat - 8.00

A rich creamy chocolate truffle cake perfectly paired with raspberry coulis

Suggested wine: 2003 Rasteau Late Harvest
Coteaux des Travers
glass - 5.50 Full bottle - 31.95

Crêpe au Calvados aux Pommes - 8.00

Calvados-flavored crêpe filled with caramelized cinnamon apples, garnished with vanilla bean ice cream and crème Anglaise sauce

Suggested wine: 2002 Riesling Eiswein, Weingut
Martinshof

glass - 5.95 Half bottle - 23.95

Saveur Douce d'Asie - 8.00

A delicate crème caramel flavored with Asian pandan leaf; garnished with fresh melon, kiwi and a black & white sesame florentine cookie

Suggested wine: 2003 Riesling Auslese, Dr. Loosen
glass - 4.95 Half bottle - 29.95

Marjolaine - 8.00

A Parisian classic; almond dacquoise layered with coffee praline buttercream, chocolate chiffon cake and chantilly cream topped with ganache; served with coffee crème Anglaise

Suggested wine: Alameda Cream Sherry
Bodegas Hidalgo
glass - 5.95 full bottle - 35.95

Mousse aux Fruits de Passion - 8.00

Refreshingly tart and sweet passion fruit mousse served in an almond lace cup; garnished with fresh pineapple crushed in dark rum, sugar and lemon juice

Suggested wine: 2003 Late Harvest Torrontez
Santa Julia
glass - 4.50 Half bottle - 17.95

Tarte Chocolat au Caramel - 8.00

A pâte brisée tartlet filled with semi-sweet chocolate and smooth caramel. Served with crème anglaise and vanilla ice cream

Suggested wine: Lustau Amontillado Sherry
glass - 5.95

Crème Glacée et Sorbet - 7.00

Choose from Vanilla or Ginger Ice cream or Raspberry Sorbet

Suggested wine: 2003 Riesling Auslese, Dr. Loosen
glass - 4.95 Half bottle - 29.95