

LAKE CHALET



SEASONAL DESSERTS

Each ~ 9

Baked Seasonal Fruit Crisp

Streusel, Vanilla Bean Ice Cream

Pair with: Terra D'Oro Zinfandel Port

Warm White Chocolate Bread Pudding

Caramelized Bananas, White Chocolate Ganache, Whipped Chantilly, Shaved Dark Chocolate

Pair with: Roxo Cellars "Ruby Tradicional" 2009

XOXO Dark Chocolate Cake

Crème Anglaise, Candied Almonds, Chocolate Sorbet

Pair with: Taylor Fladgate 10 Year Tawny Port

New York Style Cheesecake

Graham Cracker Crust, Berry Compote

Pair with: Joseph Phelps "Eisrebe" 2010

MINI-DESSERTS

Each ~ 5

Butterscotch Pudding

Whipped Cream, Caramel Sauce & Maldon Sea Salt

Duo of Crème Brûlée

Vanilla Bean and Espresso, Tiny Cookies

Key Lime Pie in a Jar

Graham Cracker Crust, Candied Lime Zest

Gluten Free Flourless Chocolate Cake

Chocolate Sauce, Vanilla Bean Ice Cream

Pear Ginger Sorbet

Almond Cake, Poached Pear, Pinot Grigio Caramel

Mighty Leaf Organic Tea ~ 3.5

Earl Grey, Mint Mélange, Green Tea, Chai, Breakfast, African Nectar

Espresso ~ 3.25 Latte/Cappuccino ~ 4.25 Lavender Latte ~ 5

LAKE CHALET



APERITIF, PORT + DESSERT WINE

St. George Absinthe Verte	14
Fernet-Branca	8
Green Chartreuse	8
Lillet Blanc	8
Graham's "Six Grapes" Port	10
Terra d'Oro Zinfandel Port	11
Roxo Cellars "Ruby Tradicional" Paso Robles 2009	14
Dow's 20 Year Tawny Port	20
Taylor Fladgate 10 Year Tawny Port	12
Taylor Fladgate 20 Year Tawny Port	18
Dios Baco Amontillado Sherry	12
2010 Joseph Phelps "Eisrebe"	18

COGNAC + BRANDY

Germain Robin X.O.	18.5
Courvoisier V.S.	10
Courvoisier Exclusif V.S.O.P.	13
Hennesey V.S.	10
Martel V.S.O.P.	12

HOT COCKTAILS, COFFEE + SPIRITS *Each ~ 10*

IRISH COFFEE

Irish Whiskey, Sugar, Coffee, Whipped Cream

ALMOND MOCHA

Amaretto, Crème de Cacao, Coffee, Cream, Whipped Cream

HOT APPLE TODDY

Tuaca, Applejack Brandy, Apple Cider, Lemon, Cinnamon

M&M COFFEE

Kahlua, Bailey's, Crème de Cacao, Coffee, Cream, Whipped Cream