

# DESSERTS

<b>Crème Caramel</b>	
garnished with a caramel butterfly	6.50
<b>Midnight Espresso Mousse</b>	
deep dark chocolate espresso mousse	6.50
<b>Fruit Crumble Pie du Jour</b>	
served warm...with ben & jerry's vanilla	6.50
<b>Luscious Lemon Tart</b>	
layers of creamy lemon & white chocolate truffle	6.50
<b>Molten Chocolate Chambord Cake</b>	
mmm.... decadent & delicious	6.50
<b>Tiramisu Cheesecake</b>	
classic flavors in a lavish cheesecake...	6.50
<b>Heavenly Coconut Cream pie</b>	
the name says it all	6.50
<b>Ben &amp; Jerry's Ice Cream</b>	
vanilla bean	4.00
available with hot fudge sauce!	5.00
<b>Ben &amp; Jerry's Sorbet</b>	
mango lime and very berry	5.00

our desserts are fresh baked daily on our premises  
homemade & delicious!



## Coffee & Tea

Roasted by Vermont Coffee Company,  
Tres Mariposas, "Three Butterflies", .

This blend features coffee from the Dominican Republic farm of Vermont writer, Julia Alvarez and her husband Bill Eichner. Julia's novel "In the Time of Butterflies" is a story honoring the three Dominican sisters known as "The Butterflies". This is a full-bodied coffee with a rustic, nut-like character and sweet floral aroma.

Grown Sustainably Under Shade

From Tazo Teas your choice of:

Darjeeling, Awake, Earl Grey, Zen, Lotus, Refresh, Passion, Calm, Wild Sweet Orange

coffee / tea	2.25	espresso	2.75
cappuccino / latte	3.25	double espresso	3.25

## International Coffees

Irish	6.95	Nudge	6.95
Jameson's		Kahlua, White Menthe, Dark Cacao	
Mexican	6.95	Italian	6.95
Kahlua		Amaretto & Kahlua	
Jamaican	6.95	Spanish	6.95
Rum & Tia Maria		Brandy & Tia Maria	
Keoki	6.95	Nutty Irishman	6.95
Kahlua, Brandy, Crème de Cacao		Bailey's & Frangelico	

## Cognacs

Hennessy VS	9.00
Courvoisier VSOP	11.00
Remy Martin VSOP	11.00

## Port

Sandeman 1997	8.00
---------------	------

## Single Malt Scotch

Glenlivet 12 yr	10.00
Cragganmore 12 yr	11.5
Laphroaig 10 yr	14.00
Talisker 10 yr	11.00
Dalwhinnie 15 yr	14.00
Balvenie dbl 12 yr	12.00
Dalmore 12 yr	11.00