

~ Specialty Teas 5.95 ~

- Russian Earl Grey** *Classic Earl Grey with spicy orange rinds*  
**Pear Tree Green** *Green Tea perfumed with freshly plucked ripe pears*  
**Lemon Verbena** *Caffeine-free infusion of lemon and lemon grass*  
**Jade Leaf** *Green Tea with a fresh and grassy aroma and a hint of sweetness*  
**Imperial English Breakfast** *A refined blend of sweet Ceylon black teas*  
**Imperial Orange Pekoe** *A full-finish regal blend of Ceylon black teas*  
**Chamomile** *Caffeine-free herbal infusion of sweet and fragrant golden blossoms*  
**Cassis** *Aromatic tea with a rich black currant flavor*  
**Vanilla Rooibos** *Rich and full-bodied with a creamy vanilla finish*  
**Harmony** *Herbal infusion of chamomile, peppermint, allspice, and orange blossoms*  
**Jamaican Spice** *Zesty herbal infusion of hibiscus, cinnamon, cloves, and orange peel*  
**Nobo Whole Fruit** *Blend of wild strawberries, blackberries, and raspberries*

~ Coffees ~

**Premium Signature Blend Coffee** *Brewed and Pressed at your table* 5.00 per person

**Cappuccino** 3.69    **Café Mocha** 4.19    **Espresso** 3.19    **Double Espresso** 4.19

**Single Malt Scotch**  
2-oz Pour

Glenlivet 12 Year 8.00  
 Glenlivet 18 Year 12.00  
 Glenfiddich 8.00  
 Macallan 12 Year 8.00  
 Macallan 18 Year 20.00  
 Macallan 25 Year 50.00

**Cordials**  
2-oz Pour

Frangelico 7.00  
 Romano Sambuca 7.00  
 Grand Marnier 8.00  
 Grand Marnier 150 33.00

**Sherry**  
3-oz Pour

Harveys Bristol Cream 6.25

**Cognacs**  
2-oz Pour

Remy Martin VSOP 9.75  
 Martell Cordon Bleu 20.00  
 Hennessy XO 25.00

**Ports**  
3-oz Pour

Fonseca Bin 27 6.75  
 Taylor First Estate 7.00  
 Taylor Fladgate 10 yr 8.25  
 Taylor Fladgate 20 yr 11.00

~ Desserts ~

*Created by Master Pastry Chef Erich Herbitschek*

**Inspired by *The Year of a Million Dreams***  
**Almond-crust Cheesecake** with Lambert Cherry Sauce 8.00  
*Meeker Fro Zin, Mendocino County '05 11.50*

**Warm Chocolate-Almond Gâteau**  
 with Vanilla Bean Whipped Cream 7.00  
*Fonseca Bin 27 Port 6.75*

**Key Lime Crème Brûlée** 7.00  
*Immiskillin Icewine, Niagara '05 15.00*

**Coconut-Mango Panna Cotta**  
 wrapped in Orange Chocolate and served with Kiwi Sorbet 7.00  
*Three Rivers Late Harvest Gewürztraminer, WA '05 10.00*

~ Narcoossee's Artisan Cheeses ~

Humboldt Fog, Maytag Blue, and Pleasant Ridge Reserve  
 served with Walnut Toast 12.00  
*Michele Chiarlo Nivole, Moscato d'Asti, Italy '05 9.50*

~ Specialty Coffee Drinks ~

**Irish Coffee**

Irish Whiskey, Coffee, and Whipped Cream 8.00

**Nutty Irishman**

Baileys Irish Cream, Frangelico, and Whipped Cream 8.00

**Nutcracker**

Kahlúa, Baileys Irish Cream, Frangelico, Skyy Vodka, and Whipped Cream 8.00

**Nuts and Berries**

Frangelico, Chambord, and Whipped Cream 8.00

**Hot Mint Kiss**

Baileys Irish Cream, Peppermint Schnapps,  
 and Whipped Cream 8.00