

## Press Pot Tea Selections 5.95

### Green Leaves

Rich in antioxidants and vitamins.  
Low caffeine. Estate-grown teas.

### Traditional Blends

**Jade Leaf** - Harvested in Northwest China, this green tea produces a fresh and delicate jade infusion

**Aromatics** - Scented and perfumed teas

**Pear Tree Green** - Estate China green tea, with freshly plucked ripe pears with a hint of sweetness and a light finish

### Black Leaves

Copper liquor, fully fermented teas. Medium caffeine

### Traditional Blends

**Imperial English Breakfast** - Bright Keemun notes, blended with the light liquoring leaves of a sweet Ceylon. Elegant and refined smooth sweetness

**Imperial Orange Pekoe** - A blend of estate high-grown Ceylon black teas, producing a medium-bodied cup with deep copper liquor

**Earl Grey Collection** - Bergamot oil based black teas

**Russian Earl Grey** - The rind of the spicy Bergamot orange creates a spicy flavor with citrus notes

**Aromatics** - Scented black teas

**Cassis** - An exceptionally aromatic tea with a rich black currant flavor

### Herbal Infusions

Freshly picked and dried herbs, spices, flower, and fruits  
Caffeine free.

**Single Estates** - Blended, but not scented herbs

**Chamomile Flowers (Egypt)** - Sweet and fragrant golden chamomile blossoms with a mild and sweet flavor

**Vanilla Rooibos** - Sweetened with vanilla bean. Rich and full-bodied with creamy vanilla finish

### Herbal Blends

**Harmony** - Peppermint leaves, chamomile flowers, orange blossoms, and allspice. Fresh and minty

**Jamaican Spice** - Hibiscus, cinnamon, cloves, and orange peel with brilliant red liquor

**Lemon Verbena Blend** - This is a naturally caffeine-free infusion of Lemon Verbena, Lemon grass, and Lemon balm. Light and sweet with a full citrus finish

**Fruit Tisanes** - Dominated by fruits and berries

**Nobo Whole Fruit** - A blend of wild strawberries, blackberries, and raspberries

## Coffee, Tea, and Specialty Coffees

French Press Coffee 5.95

Premium French Press Tea 5.95

Espresso 3.19

Cappuccino 3.69

Latte 3.69

**Irish Coffee** 8.

*Bushmills Irish Whiskey*

**NuttyIrishman** 8.

*Baileys Irish Cream  
and Frangelico Liqueur*

**Nuts and Berries** 8.

*Frangelico Liqueur and Chambord*

**Grand Cappuccino** 8.

*Kahlúa and Baileys Irish Cream*

**Italian Coffee** 8.

*Amaretto and Kahlúa*

**Spanish Coffee** 8.

*Myers's and E&J Brandy*

**Chocolate Mint** 8.

*Cadillac Liqueur and Raspberry Mint*

## Cheese Course 12.

**Murcia al Vino**, Murcia, Spain with Ripe Peaches  
Mild Murcian Goats Milk Cheese bathed in Spanish Red Wine

**Maytag Blue**, Amana, Iowa with Spiced Cherry Chutney  
A Cow's Milk Blue that is creamy and mild with a slight nutty finish

**Pecorino Sardo**, Sardinia, Italy with Cardamon Stewed Pears  
A Sheep's Milk Cheese with a slightly salty flavor and a long finish

## Desserts

Inspired by *The Year of A Million Dreams*

**Lemon Cheesecake** 8.

*with fresh Raspberry Sauce*

*Royal Tokaji Aszu 5 Puttunynos, Hungary '99 11.00*

**Trio of Sorbet** 8.

*Moscato D'Ast La Spinetta,  
Piedmont '05 9.75*

**Seasonal Berry Gratin** 8.

*with a Champagne-Grand Marnier  
Sabayon  
Sauternes La Fleur d'Or, Bourdeaux '02  
10.75*

**Tiramisu** 8.

*with Chocolate and Vanilla Sauces*

*Clos de Paulilles Banyuls, Roussillon '02  
10.00*

**Tropical Fruit Crème Brûlée** 8.

*Royal Tokaji Aszu 5 Puttunynos, Hungary '99 11.00*

**Warm Chocolate-Banana Tart** 8.

*Vanilla Ice Cream and Caramelized  
Bananas*

*Meeker FRO-ZIN Zinfandel,  
Mendocino '03 11.00*

## Dessert Wines

*Clos de Paulilles Banyuls, Roussillon '02*

Glass 10.00 Bottle 39.00 500 ml

*Royal Tokaji Aszu, 5 Puttunynos Tokaji '99*

Glass 11.00 Bottle 58.00 500 ml

*Moscato D'Asti La Spinetta, Piedmont '05*

Glass 9.75 Bottle 45.00 750 ml

*Meeker FRO-ZIN Zinfandel, Mendocino '03*

Glass 11.00 Bottle 48.00 375 ml