

~ 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

The Glenlivet 12 year 9.75
 The Glenlivet 18 year 15.00
 Glenfiddich 9.75
 The Macallan 12 year 10.25
 The Macallan 18 year 27.00
 The Macallan 25 year 65.00

Cordials
2-oz Pour

Frangelico 8.50
 Sambuca Romano 9.75
 Grand Marnier 9.75
 Grand Marnier 150 35.00

Sherry
3-oz Pour

Harveys Bristol Cream 6.50

Cognacs
2-oz Pour

Remy Martin VSOP 12.00
 Martell Cordon Bleu 20.00
 Hennessy XO 27.00

Ports
3-oz Pour

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

~ Desserts ~

Inspired by *The Year of a Million Dreams*
Almond-crusted Cheesecake with Lambert Cherry Sauce 8.00
Meeker Fro Zin, Mendocino County '04 11.50

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

Key Lime Crème Brûlée 7.00
Inniskillin Icewine, Niagara '05 20.00

Strawberry Shortcake
 Vanilla Bean Whipped Cream and Strawberry Sauce 7.00
Three Rivers Late Harvest Gewürztraminer, WA '05 10.00

Trio of Sorbet
 with Berries and Raspberry Sauce 7.00
Nuts and Berries Coffee 9.25

No Sugar Added Dessert
 Mango Sorbet with Melon, Pineapple, and Berries 7.00
Michele Chiarlo Nivole, Moscato d'Asti, Italy '06 9.00

~ Narcoossee's Artisan Cheeses ~

Artisan Cheeses

California Humboldt Fog, Rogue River Oregon Blue, and Aged Canadian Cheddar 12.00
Michele Chiarlo Nivole, Moscato d'Asti, Italy '06 9.00

~ Specialty Coffee Drinks ~

Irish Coffee
 Irish Whiskey, Coffee, and Whipped Cream 7.25

Nutty Irishman
 Baileys Irish Cream, Frangelico, and Whipped Cream 8.25

Nutcracker
 Kahlúa, Baileys Irish Cream, Frangelico, Skyy Vodka, and Whipped Cream 8.25

Nuts and Berries
 Frangelico, Chambord, and Whipped Cream 9.25