

The Finale

Desserts

Creme Brulee 12. (add seasonal fresh berries 6.)

The Summit House "burnt" creme with fresh vanilla bean

Caramel Bread Pudding 14.

Home made bread pudding with Haagen Dazs rum raisin ice cream/hot caramel sauce/salted roast pecans.

English Trifle 12.

Layers of rum and brandy soaked cake with English custard/strawberries/Chantilly cream/caramelized sliced almonds.

Chocolate Lover's Torte 13.

Three layers of Rum and Grand Marnier laced chocolate meringue/chocolate mousse/Belgian chocolate sauce/Chantilly cream.

Profiteroles au Chocolate 13.

A trio of Pata a choux pastries filled with Häagen Dazs Vanilla Swiss Almond ice cream smothered with Belgian chocolate.

New York Style Cheesecake 14.

JM Rosen's original kosher cheesecake/fresh strawberries/strawberry sauce/Chantilly cream.

Dessert Sampler 18.

Profiterole smothered in Belgian chocolate/mini JM Rosen's cheesecake/mini creme brulee/mini chocolate lover's torte.

Ala mode 6.

Coffee Drinks

Spicebox Coffee 13.

Spicebox, a small batch Canadian spiced Whiskey/Tuaca/Agave nectar/coffee.

Choconut Coffee 13.

Godiva Chocolate Liqueur/Frangelica/coffee.

Irish Coffee 13.

Jameson Irish Whiskey/brown sugar/coffee.

Jamaican Coffee 13.

Myers rum/Kahlua/coffee.

Cognacs, etc.

Courvoisier VS	15.
Courvoisier Napoleon	20.
Hennessy VSOP	17.
Hennessy XO	65.
Hennessy Paradis	115.
Remy VSOP	17.
Remy XO	36.
100 Anniversary Grand Marnier	30.

Ports

Grahams Tawny, 10 year	13.
Grahams LBV, 2014	15.
Grahams Tawny, 20 year	20.
Grahams Tawny, 30 year	27.
Grahams Tawny, 40 year	32.
Grahams Vintage, 2011	35.

Scan to view desserts

