

# The Finale

## DESSERTS

-  Creme Brulee 17. (add seasonal fresh berries 7.)  
*The Summit House "burnt" creme with fresh vanilla bean*
- Caramel Bread Pudding 17.  
*Home made bread pudding with Haagen Dazs vanilla ice cream/hot caramel sauce/salted roast pecans.*
- English Trifle 15.  
*Layers of rum and brandy soaked cake with English custard/strawberries/Chantilly cream/caramelized sliced almonds.*
-  Chocolate Lover's Torte 16.  
*Three layers of Rum and Grand Marnier laced chocolate meringue/chocolate mousse/Belgian chocolate sauce/Chantilly cream.*
- Profiteroles au Chocolate 16.  
*A trio of Pata a choux pastries filled with Häagen Dazs Vanilla Swiss Almond ice cream smothered with Belgian chocolate.*
- New York Style Cheesecake 17.  
*JM Rosen's original kosher cheesecake/fresh strawberries/strawberry sauce/Chantilly cream.*
- Dessert Sampler 22.  
*Profiterole smothered in Belgian chocolate/mini JM Rosen's cheesecake/mini creme brulee/mini chocolate lover's torte/fresh berry garnish.*
- Ala mode add 8.

View Images  
of our Desserts



## COFFEE DRINKS AND COCKTAILS

- Chai Espresso Martini 17.  
*Stoli vanilla vodka/Tia Maria coffee liqueur/fresh brewed espresso/house made chai simple syrup.*
- Pumpkin Spice Rum White Russian 17.  
*Bacardi rum, Kahlua, cream, House made pumpkin cold foam, served over ice.*
- Spicebox Coffee 16.  
*Spicebox (a small batch Canadian spiced whiskey)/Tuaca/agave nectar/coffee.*
- Choconut Coffee 16.  
*Godiva chocolate liqueur/Frangolica/coffee.*
- Irish Coffee 15.  
*Jameson Irish whiskey/brown sugar/coffee.*
- Jamaican Coffee 15.  
*Myers rum/Kahlua/coffee.*

## COGNACS, ETC.

Courvoisier VS	17.
Hennessy VSOP	21.
Hennessy XO	65.
Remy VSOP	19.
Remy XO	29.

## PORTS

Grahams Tawny, 10 year	17.
Grahams Tawny, 20 year	27.
Grahams Tawny, 30 year	55.
Grahams Tawny, 40 year	85.