The Finale

Desserts

View Images of our Desserts

Finale

Creme Brulee 17. (add seasonal fresh berries 7.)
The Summit House "burnt" creme with fresh vanilla bean

Jeremy's Caramel Bread Pudding 17.
Home made bread pudding with Haagen Dazs vanilla ice cream/hot caramel sauce/ salted roasted pecans.

Chocolate Lover's Torte 16.
Three layers of Rum and Grand Marnier laced chocolate meringue/chocolate mousse/ Belgian chocolate sauce/Chantilly cream.

Maria's Homemade Carrot Cake 17.
Baked fresh daily with shredded fresh carrots, fresh pineapple, walnuts, and shredded coconut/ cream cheese frosting.

Profiteroles au Chocolate 16.
A trio of Pate a choux pastries filled with Häagen Dazs Vanilla Bean 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 26.
Profiterole smothered in Belgian chocolate/mini JM Rosen's cheesecake/mini creme brulee/ mini chocolate lover's torte/fresh berry garnish.

A la mode add 8.

Coffee Drinks and Cocktails

Chai Espresso Martini 17.
Stoli vanilla vodka/Tia Maria coffee liqueur/fresh brewed espresso/house made chai simple syrup.

Spicebox Coffee 16.
Spicebox (a small batch Canadian spiced whiskey)/Tuaca/agave nectar/coffee.

Choconut Coffee 16.
Godiva chocolate liqueur/Frangelica/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.
Hennessey 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.