

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.

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.

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.