



Desserts

Traditional Butter Cake

raspberry purée, fresh fruit, vanilla bean ice cream

14

Molten Center Chocolate Soufflé

rich molten chocolate center with crème anglaise

15

Vanilla Crème Brûlée

traditional vanilla bean custard, topped with caramelized sugar

13

Rustic Apple Tart

caramelized apples, puff pastry, vanilla bean ice cream

14

Rosen's New York Cheesecake

served with homemade whipped cream, strawberry sauce

13

Assorted Ice Cream

three homemade flavors

13

Sorbet Sampler

fresh fruit flavors

13



PORT & SHERRY

Fonseca Bin 27 Ruby Port	12.00	Graham's 20 Year Old Tawny	18.00
Graham's 10 Year Old Tawny	14.00	Hidalgo Pedro Ximenez Sherry	16.00

SINGLE MALT WHISKEY

Glenlivet 12 Year, Highlands	16.00	Oban 14 Year, West Highland	19.50
Macallan 12 Year, Speyside	17.00	Laguvulin 16 Year, Islay	19.50
Laphraoig 10 Year, Islay	17.50	Macallan 18 Year, Speyside	54.00
Ardbeg 10 Year, Islay	17.50	Macallan 25 Year, Speyside 1oz	190.00
Kaiyo Mizunara Oak, Japan	18.00	Macallan 25 Year, Speyside 2oz	380.00

COGNAC

Hennessy VS	17.00	Martell Cordon Blue	35.00
Remy Martin VSOP	19.50	Remy Martin XO	39.00

LIQUEURS & DIGESTIFS

Amaro Averna	13.50	Sambuca Romana	14.00
Fernet Branca	13.50	Drambuie	14.50
Amaro Nonino Quintessentia	15.50	Grand Marnier	15.50