



HERITAGE TAVERN DESSERTS

QUINCE CRISP - 12
rye crumble, honey ice cream,
toasted hickory nuts, lemon zest, honey

CHOCOLATE & ESPRESSO OPERA CAKE - 13
hazelnut-esspresso crumble, chocolate ganache, chocolate tuile

CARAMEL PROFITEROLE - 14
Wisconsin maple ice cream, Cardamaro caramel, toasted pecan

DON'T CALL ME ALEXANDER - 8
Ansac Cognac ice cream, brandy float,
shaved dark chocolate, almond tuile

ITALIAN PLUM SORBET FLOAT - 13
Italian plum sorbet, candied lemon, hazelnut anise tuile,
aperol spritz float

CONCORD GRAPE PIE - 14
preserved lemon and black walnut granola,
red wine gastrique, rye tuile, tonka bean ice cream

FAMILY STYLE BÛCHE DE NOËL
vanilla sponge cake, mascarpone, Grand Marnier,
bitter sweet chocolate, pistachio ice cream
15 per person for groups of 2 or more

AFTER DINNER DRINKS

2010 Elio Perrone Moscato d'Asti 8

"The Parting Glass" Late- Harvest Riesling
Owen Roe, Yakima Valley - 12

2012 Alexandria Nicole
Late Harvest Muscat - 10

DONA ANTONIA Ferriera White Port - 6

DOMAINE LA TOUR VIEILLE BANYULS RIMAGE
French Grenache Dessert Wine - 8

CHARLESTON SERCIAL MADEIRA
Rare Wine Historic Series - 13

Quinta Infantado Ruby Port - 7

Amaro Nina - 6

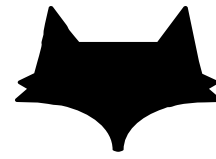
Amaro Montenegro - 6

PEDRO XIMÉNEZ SWEET SHERRY
Fernando de Castille - 7

LUCCHETTI Estate-Grown Sour Cherry Wine 8

PIERRE-FERRAND AMBRE COGNAC - 10

PIERRE-FERRAND 1840 - 13



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