

# HOUSE-MADE DESSERTS

## **5-Layer Hazelnut Torte**

white chocolate mousse, nutella, chocolate ganache and hazelnut crunch \$9

## **Traditional Tiramisu**

Abigail's version of this classic, topped with shaved dark chocolate and espresso anglaise \$9

## **Abigail's Bread Pudding**

banana, peanut butter and chocolate chip bread pudding, J Foster's chocolate ice cream \$9

## **Butterscotch Pot de Creme**

chocolate sparkle cookie \$9

## **Apple and Cherry Crostada**

creamy caramel, J. Foster's Vanilla ice cream \$8

## **Flourless Chocolate Pate**

red wine figs, vanilla anglaise, candied orange \$8

## **J.Foster's Ice Cream and Sorbets**

Our daily selection of Simsbury's own J.Foster's ice cream \$8

## **American Pie**

Our daily selection of Simsbury's own American Pie, served with fresh whipped cream \$9

## **Mason Jar Pumpkin "Cheesecake"**

gingersnap crust, spiced whipped cream, pumpkin seed brittle \$9

### **Espresso**

Single \$2.95 Double \$3.95

### **Fresh-Roasted Coffee**

Regular or Decaf \$2.95

### **Cappuccino**

\$3.95

### **Selection of Tazo Teas**

Regular or Decaf \$2.95

# DESSERT WINES

**Vin Santo Tenute Marchese Antinori** \$10  
Tuscany, Italy

**Chateau Petit Vedrines** \$10  
Sauternes, France

**Errazaruiz Late Harvest Sauvignon Blanc** \$8  
Conchagua Valley, Chile

## PORTS

**Fonseca #27 Ruby Port** \$7  
Osborne, Pedro Ximenez \$8

**Fonseca Tawny L.B.V. Port 2009** \$9  
**Taylor Fladgate Tawny L.B.V. Port 2010** \$9  
**Dow's Tawny L.B.V. Port 2009** \$9

**Cockburns 10 Year Tawny Port** \$10  
**Fonseca 20 Year Tawny Port** \$15

**Dow's Vintage Port 1985** \$18

## EAU DE VIE & GRAPPA

*Made in Ashford, Connecticut by Westford Hill Distillers*

**Pear William** \$10  
**Framboise Raspberry** \$12  
**Aged Apple** \$12

**Castello Banfi, Grappa di Montalcino** \$10