

2009 FALL
DESSERT MENU

DESSERTS

-7-

“SOMETHING CHOCOLATE”

UPSIDE DOWN APPLE TART, CREAM CHEESE CINNAMON ICE CREAM

LJ'S HOUSEMADE ICE CREAM & SORBET

NEW YORK CHEESECAKE, CRANBERRY-ORANGE COMPOTE

CREME BRULEE

PUMPKIN BREAD PUDDING, PISTACHIO CREAM, WHITE CHOCOLATE, SPICED PECANS

PEANUT BUTTER MELT-A-WAY

CHEESE & HOUSEMADE BUTTERMILK CRACKERS

desserts by Rachael Inman

DESSERT MARTINIS

-8-

ALMOND JOY

PUMPKIN PIE

ESPRESSO

GERMAN CHOCOLATE CAKE

CHOCOLATE

MARTINI FLIGHT

-14-

CHOOSE ANY FOUR OF OUR DESSERT MARTINIS

T-SALON
LOOSE LEAF TEA
-3.50-

chelsea chai

ASSAM & CEYLON
BLACK TEAS WITH
CARDAMOM, ALMONDS,
CHOCOLATE & PEPPERCORNS

tibetan tiger

CEYLON WITH CARAMEL,
VANILLA, CHOCOLATE, &
BUTTERSCOTCH RICH AND
CREAMY IN TEXTURE,
DARK & ROBUST IN BODY

silence

CAFFEINE FREE, HIGH
ANTIOXIDANT & VITAMIN C,
BLEND OF SOUTH AFRICAN
ROOIBOS, ROSES, VANILLA,
& ALMOND

darjeeling

FINEST TEAS GROWN ON
THE SOUTHERN SLOPES OF
THE HIMALAYAS,
CELEBRATED AS THE
CHAMPAGNE OF TEAS

jasmine blooming

SILVER NEEDLE GREEN TEA,
WRAPPED IN
JASMINE FLOWERS & LILY
BUDS
-7-

earl grey

CLASSIC BLACK TEA,
DARJEELING BASE,
RICHLY INFUSED WITH
BERGAMOT

lover's leap

CEYLON BLACK TEA,
GROWN ON THE ISLAND OF
SHRI LANKA

lapsang souchong

CHINESE BLACK TEA, BOLD
AND DARK TASTE, WITHERED
OVER PINE FIRES, PAN FRIED,
ROLLED AND THEN OXIDIZED
CREATING A SMOKY BREW

japanese berry

SENCHA GREEN TEA,
VITAMIN RICH,
INFUSED WITH STRAWBERRIES,
FRAGRANT, YET SUBTLE TASTE



LOUIS XIII

1/2 oz: 90 1 oz: 160 1.5 oz: 250 2 oz: 300

COURVOISIER, V.S.	8
HENNESSY, V.S.	9
REMY MARTIN, 1738	10
REMY MARTIN, XO	20
HENNESSY, PARADIS	35
LARRESSINGLE, VSOP, ARMAGNAC	15

AQUA PERFECTA, POIR EAU DE VIE, ST. GEORGE	12
AQUA PERFECTA, FRAMBOISE EAU DE VIE, ST. GEORGE	12
AQUA PERFECTA, KIRSCH EAU DE VIE, ST. GEORGE	12
SARPA DI POLI, GRAPPA	9
LUSTAU, CAPATAZ ANDRES, SOLERA, RESERVA, SHERRY	8
LEACOCKS, RAINWATER, MADEIRA	8
HOUSEMADE LEMONCELLO	7
ST. GEORGE, SINGLE MALT WHISKEY	12

BROADBENT, AUCTION RESERVE, RUBY PORT	7
RECIOTO DELLA VALPOLICELLA, LE VIOLE, 2001	8
ROMARIZ, FINE, RUBY PORT	7
RAMOS PINTO, RUBY PORT	7
GRAHAM'S, TAWNY PORT	7
GRAHAM'S SIX GRAPES RESERVE, RUBY PORT	8
FERREIRA, L.B.V., 2000, RUBY PORT	8
TAYLOR FLADGATE, 10 YEAR, TAWNEY PORT	9
TAYLOR FLADGATE, 20 YEAR, TAWNEY PORT	15
WARRES 1980 VINTAGE	25
DOWS 1970 VINTAGE	35
GRAHAM'S, 1966 VINTAGE	35

THE MACALLAN 12	10
THE MACALLAN 18	18
THE MACALLAN 21, FINE OAK	45
LAPHROAIG 10	15
JOHNNIE WALKER RED	6
JOHNNIE WALKER BLACK	8
JOHNNIE WALKER GREEN	12
JOHNNIE WALKER BLUE	35
DALMORE, STILLMAN'S DRAM, 28	25
OBAN, 14 YEAR	12
GLENLIVET, 12	10
GLENFIDDICH, 12	10
J&B	6
CHIVAS REGAL	8
DEWARRS WHITE LABEL	6
LAGAVULIN	12



GRAN PATRON TEQUILA BURDEOS

DISTILLED FROM PINE FRUIT CALLED THE BLUE AGAVE.

GRAN PATRON BURDEOS IS MATURED FOR A MINIMUM OF TWELVE MONTHS
IN A COMBINATION OF BARRELS SPECIALLY PREPARED TO THE COMPANY'S SPECIFICATION OF
AMERICAN MOUNTAIN OAK AND FRENCH OAKS FROM THE DIFFERENT REGIONS OF FRANCE.

IT IS THEN RACKED IN VINTAGE BORDEAU BARRELS,
HAND SELECTED FROM THE FINEST CHATEAUS OF BORDEAUX, FRANCE.