

TREATS

LA BÊTE NOIRE

Mint Stracciatella Gelato, Kumquat Marmalade, Chocolate-Hazelnut Biscotti
Peppermint Meringue Kisses
10

GREEK DOUGHNUTS

Honey-Thyme Syrup, Blueberry "Baklava" Frozen Yoghurt, Walnut Crunch
10

MAPLE PUMPKIN TART

Brûlée Crackle, Gingersnap Crust, Toffee Crunch Ice Cream, Pecan Caramel Corn, Pepitas
Mulled Cranberry
9

Sweet Snacks

CHOCOLATE AFTER-DINNER TWINKIE.....7

MACARON ICE CREAM SANDWICH6

PARTY MIX.....8

Muddy Buddies, Choco-Nut Clusters, Pretzel Crisps
Blondie Bites, Mini ChocoChip Cookies

Show Stopper

BAKED ALASKA

Chocolate Cake, Vanilla Semifreddo
"Candy Bar" Nougat, Pistachios
Chocolate Almonds,
Salted Caramel, Meringue & Fire
45

NIGHTCAPS

After-Dinner Drinks

ESPRESSO MARTINI

ketel one, kahlua, espresso
vanilla
14

IRISH GOODBYE

irish whiskey, banana
demerara, angostura
14

AMAR-ETTO SOUR

nardini, lemon, amaretto
egg white
15

FIRESIDE CHAT

mezcal, cocchi barolo, cognac
cassis, cinnamon
14

CAFE SWIZZLE

coffee, coconut, cacao
chartreuse
13

Coffee & Tea

Barrington Coffee

Coffee - 4
Espresso - 4/7
Latte - 6
Cappuccino - 6

Organic Tea

4
{Green} - Jasmine
{Black} - Earl Grey, English Breakfast
{Herbal} - Peppermint, Chamomile
Lemon-Ginger

Dessert Wines

Lacoste Sauternes - 12 Blandy's Sercial 2002 - 18
Graham's 20 yr Port - 12 Sigalas Vin Santo 2013 - 18
Oremus Tokaji 3 putt. - 14 Vietti Moscato D'asti (375m) - 24

Amaro & Sweet Sips

Averna - 10 Luxardo Amaretto - 10
Braulio - 12 Molinari Sambuca - 10
Chartreuse VEP Green - 25 Montenegro - 12
Chartreuse VEP Yellow - 25 Nardini - 10
Fernet Branca - 12 Nonino - 12
Irish Cream - 10 Pernod Aux Plantes - 15