



## **DESSERTS**

**Caramelized White Chocolate Panna Cotta**  
**Coconut Cream, Butterscotch Ice Cream**

**“Kentucky Style” Crème Brûlée**  
**Bourbon-Infused, Maple-Pecan Madeleine**

**Ras El Hanout Spice Cake**  
**Orange Blossom Ice Cream, Medjool Date Coulis**

**Milk Chocolate Malabar Cinnamon Mousse Cake**  
**Mocha Sauce, Bailey’s Ice Cream**

**Roasted Apple Napoleon**  
**Salted Caramel Sauce, Cider-Spiced Ice Cream**

**Tarragon Strawberry Short Cake**  
**Vanilla Chantilly Cream, Strawberry Jam**

### **House-made Ice Creams**

**Chocolate**  
**Vanilla**  
**Bailey’s**  
**Butterscotch**  
**Cider-Spiced**

### **House-made Sorbets**

**Mango Passion Fruit**  
**Cucumber Lime**  
**Strawberry Vanilla**



## **AFTER DINNER COCKTAILS**

### **Italian Embassy**

**Amaretto Disaronno, Frangelico, Sambuca, Coffee**

### **Mexican Embassy**

**Patron Café Incendio, Chambord, Vanilla, Coffee**

### **Rye Blossom**

**Rye, Domain de Canton, Ginger, Lavender, Rosewater, Chamomile**

### **Peppermint (Tea) Mocha**

**Vanilla Vodka, Godiva, Peppermint Tea**

### **Vermont Avenue Old Fashioned**

**Rye, Smoked Maple Syrup, Bitters, Orange, Brandied Cherry**

### **National (M)All-Spice**

**Bourbon, St. Elizabeths All Spice, Dry Vermouth, Vanilla, Bitters**

## **DESSERT WINE**

**Michele Chiarlo, “Nivole”, Moscato d’Asti,**

**Piedmont, Italy**

**Jackson-Triggs, Ice Wine, Vidal Blanc,**

**Niagara, Canada**

**Viñedo de los Vientos, “Alcyone”, Tannat**

**Atlàntida, Uruguay**

**Inniskillin, Ice Wine, Vidal Blanc,**

**Niagara, Canada**

**Château Rieussec, Bordeaux Blend,**

**Sauternes, Bordeaux, France, 2009**