

Dessert

Warm Dark Chocolate "Soufflé" Cake

Caramel Paint, Butter Pecan Ice Cream

9

Tasting of Crème Brûlée

Ginger-Plum

Raspberry

Milk Chocolate

Served with a Shortbread Cookie

9

Selection of House-Made Ice Cream

Three Scoops of Your Choice

9

Strawberry-Rhubarb Crisp

Almond Crème

9

Warm Vanilla-Orange Angel Food Cake

Macerated Westmorland Farms Berries, Cardamom Infused Mascarpone

9

Flight of Local Cheese

Blue Ridge Dairy Mascarpone *Leesburg, VA* with

Frittered Dry Figs & Lavender Honey

Cherry Glen Monocacy Ash *Boyd's, MD* with Lemon "Jam" and Candied Walnuts

Meadow Creek Dairy Grayson *Galax, VA* with

Crostini with Strawberry Rhubarb "Soup"

15

Pastry Chef *Jamie Ream*

Dessert Wine

Elderton 2006 Botrytis Semillon - Australia 8	Banfi Rosa Regale - Italy 10
Campbells Rutherglen Muscat - Australia 8	Churchill's LBV Port 1999 - Portugal 9
Bonterra Muscat - California 9	Fonseca 10 Year Tawny Port - Portugal 13
Selaks 2006 Ice Wine - New Zealand 9	Dow's 20 Year Tawny Port - Portugal 16
Chateau Reynella Tawny Port – Australia 8	Terra d'Oro Zinfandel Port – California 10

Coffee

European Blend Regular 3.25	Espresso 3.75
French Roasted Decaf 3.25	Cappuccino or Latte 4.25

Pressed Coffee

Ethiopian Yirgacheffe

In the mountainous Sidamo region, grows a coffee bean that produces some of the world's finest coffee. This coffee has a distinctive floral bouquet, a soft perfume-like aroma, rich body and a smooth mellowness.

Columbian Decaf

Roasted to a medium-darkness distinguished by a rich, full-bodied flavor.

Small Pot (serves 1-2) - 6.50 Large Pot (serves 2-3) - 11.00

Hawaiian Kapalua Dark

Originating from Hawaii, it is perhaps one of the finest coffees in the world. This coffee is the connoisseur's delight, providing a balanced, perfect cup with full flavor, prominent fruit flavors and excellent acidity.

Small Pot (serves 1-2) - 7.50 Large Pot (serves 2-3) - 13.00

Pastry Chef *Jamie Ream*