

Desserts

Linzertorte

Spiced walnut shortbread, raspberry and red currant jams \$12

Seasonal Cheesecake

With accompaniments

\$12

Flourless Chocolate Torte

Chocolate, chocolate ganache, caramel sea salt \$12

Apfelstrudel

Flaky pastry, apples, cinnamon, raisins \$12

Vermont Cheese Plate

Two Vermont cheeses, house made chutney, candied walnuts, grilled baguette

\$22

Choice of Ice Creams

\$10

Dessert Wines

Sandeman's Founder's Reserve	\$12
Taylor-Fladgate 10 yr Tawny	\$14
Chateau Laribotte Sauternes	\$18
Royal Tokaji Puttonyos Aszú "Red Label"	\$22





After Dinner Drinks

Cognac		Cordials
Hennessey VS	\$15	Boyden Apple Crème \$14
Hennessey VSOP	\$21	Boyden Maple Crème \$14
Courvoisier VS	\$15	Eden Ice Cider \$13
Courvoisier VSOP	\$16	
		Scotch
Whistlepig		Macallan 12 \$14
Rye Whiskey		Balvenie 12 Doublewood \$14
Whistlepig 6 yr		Balvenie 14 Caribbean \$18
"Piggyback"	\$15	Laphroaig 10 \$18
Whistlepig 10 yr	\$25	Lagavullin 16 \$18
Whistlepig 12 yr	\$35	Oban 14 \$18
Whistlepig 15 yr	\$70	Talisker 10 \$15

Vermont Artisan Coffee, Decaf or Tea \$4

English Breakfast, Earl Grey, Mint, Green, Wild Black

Viennese Kaffe Specialties

Maria Theresia \$17

Double Mocha | Cointreau | Whipped Cream | Orange Zest

The Landtman \$17

Double Mocha | Hennessy | Kahlua | Whipped Cream | Cinnamon

Amadeus \$17

Double Mocha | Mozart Chocolate Liqueur | Whipped Cream | Chocolate

Taxes and service fee not included. Parties of six or greater include 20% service fee.

Please refrain from cellphone use.

