

## Desserts \$12

### *Linzertorte*

spiced walnut shortbread | raspberry & red currant jams

### *Seasonal Cheesecake*

with accompaniments

### *Flourless Chocolate Torte*

chocolate | chocolate ganache | caramel sea salt

### *Apfelstrudel*

flaky pastry | apples | cinnamon | raisins

### *Choice of Ice Creams*

\$10

### *Vermont Cheese Plate*

two Vermont cheeses | house made chutney | candied walnuts |

Grilled Baguette

\$22

## Viennese Kaffe Specialties \$17

### *Maria Theresia*

double mocha | Cointreau | whipped cream | orange zest

### *Amadeus*

double mocha | Mozart chocolate liqueur | whipped cream | chocolate

### *The Landtman*

double mocha | Hennessy | Kahlua | whipped cream | cinnamon

### *Pharisaër*

double mocha | Mad River Maple Cask Rum | frothed milk

## Dessert Wines

Sandeman's Founder's Reserve

Taylor-Fladgate 10 yr Tawny

Chateau Laribotte Sauternes

Royal Tokaji 5 Puttonyos Aszú "Red Label"

## After-Dinner Drinks

### *VT Artisan coffee, decaf or tea*

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

### *Cordials*

Boyden Apple Crème

Boyden Maple Crème

Eden Ice Cider

### *Cognac*

Hennessey VS

Courvoisier VS

Hennessey VSOP

Courvoisier VSOP

### *Scotch*

Macallan 12

Oban 14

Balvenie 12 Doublewood

Balvenie 14 Caribbean

Laphroaig 10

Lagavullin 16

Talisker 10

### *Whistlepig Rye Whiskey*

Whistlepig 6 yr "Piggyback"

Whistlepig 12 yr

Whistlepig 10 yr

Whistlepig 15 yr