

Dessert Menu

Tahitian Vanilla Bean Crème Brule
Grand Marnier tuille...
10 year Tawny Porto – Kopke

Deep Fried Banana
caramel sauce, pistachio ice cream...
Calavados - Boulard

Lemon Cheesecake
pistachio crème anglaise...
Muscat de Beaumes de Venise – Fenouillet '06

Chocolate and Sour Cherry
Mousse Terrine
mixed berry sauce, whipped cream...
Banyuls – Chapoutier '04

Rocky Mountain Crumble
apples, blueberries, and strawberries,
vanilla bean ice cream...
Sauternes – Carmes de Rieussec '05

Warm Molten Chocolate Cake
espresso ice cream...
5 year Bual Madeira – Cossart Gordon

Daily Fresh Sorbet Selection
Camomile Grappa – Marolo

*Suggested Dessert Beverages can be
paired with a \$6 Supplement*

**all artwork for sale
provided by Telluride Gallery**

Dessert Wine

Colheita Porto – Kopke '88\$12 glass
.....\$72 (375ml)

Banyuls – Chapoutier '04.....\$9 glass
.....\$80 (500ml)

Muscat de Beaumes de Venise – Fenouillet '06
.....\$9 glass
.....\$80 (500ml)

Sauternes – Carmes de Rieussec '05\$8 glass
.....\$45 (375ml)

Muscat de Frontignan – Merryvale Antigua
Napa Valley\$12 glass
.....\$110 (500ml)

Moscato d'Asti – Elio Perrone Sourgal '07
.....\$30 (375ml)

Late Harvest Pinot Grigio – Peter Cargasacchi '06
Santa Barbara\$65 (375ml)

Ice Wine Zinfandel – Sineann Sweet Sydney '06
Columbia Valley\$65 (375ml)

Ice Wine Cabernet Franc – Peller Estates '04
Niagara Peninsula, CAN\$140 (375ml)

Eau de Vie – Peak Spirits, Colorado
Organic Pear, Peach, or Cherry Vanilla

Liqueur

Amaretto di Saronno, Baileys, B&B, Campari,
Chambord, Chartreuse Yellow, Cointreau, Drambuie,
Fernet Branca, Frangelico, Godiva White Chocolate,
Grand Marnier, Kahlua, Lamartine Crème de Cassis,
Limoncello, Pernod, Pimms No. 1, Sambuca,
Tia Maria, Tuaca, St. Germaine Elderflower, Zwack

Madeira and Porto

Cossart Gordon 5 year Bual
Kopke 10 year Tawny
Kopke 20 year Tawny

Absinthe

Lucid; Loire, FRA

Grappa

Jacopo Poli Moscato; Veneto, ITA
Marolo Camomile; Piedmont, ITA
Peak Spirits Riesling, Colorado