

DESSERT

Dark Chocolate Lava Cake

Flourless Chocolate Cake, Molten Chocolate Center, Salted Caramel Ice Cream, Whipped Cream (v,G)
\$13

Cannoli Crème Brûlée

Ricotta Cannoli Filling, Crisp Caramel Top, Cannoli Shell Cookies, Dark Chocolate Chunks, Candied Orange Peel (v,G)
\$12

Cellar S'mores

4 House Made Grahams, 2 House Made Marshmallows, 2 Chocolate Bars, "Tableside Campfire"
\$11

Poached Pear

Spiced Bourbon Poached Pear, Maple Coconut Whipped Cream, Pecan Lace Cookie, Candied Pecans & Almonds, Spiced Bourbon Glaze (V,G,TN*)
\$12

One Scoop or Two...

Sea Salted Caramel (v,G)
Cinnamon (v,G)
Chocolate Peanut Butter, Chocolate Chunks, Peanuts (V,G,PN)
Seasonal Sorbet (V,G)
\$4.5 / scoop

All Ice Cream is made in house using Non-homogenized Ithaca Dairy products.

Vegan Ice Cream is made in house with Coconut Milk.

FRENCH
PRESS
COFFEE**Market Street Coffee & Tea:****Organic Regular**

Or

Organic Decaf**The Pots**

Small (12 oz) - \$3

Medium (17 oz) - \$4.5

Large (32 oz) - \$9

SerendipiTea Organic Hot Tea - \$2

Breakfast Blend, Earl Grey, Masala Chai, Pu-erh, China Green

Decaffeinated SerendipiTea**Organic Hot Tea:**

Chamomile, Peppermint, Ginger, Strictly Strawberry

PORT
&
DESSERT WINES**Taylor-Fladgate Ruby Port**

Portugal – smooth jammy plum flavors.
\$8 / 3oz

Yalumba Antique Tawny Port

Australia – balanced layers of dark toffee, chocolate, date, walnut & hazelnut.
\$11 / 3oz

Taylor-Fladgate 10 Year Old Tawny Port

Portugal - lovely aromas of flan, caramel & egg custard with a hint of toffee.
\$11 / 3oz

Ferriera Dona Antonia 20 Year Tawny Port

Portugal – rich, smooth & polished with notes of pear, guava & dried apricot
\$15 / 3oz

Dow's 40 Year Old Tawny Port

Portugal – intense flavors of date, fig & walnut; notes of dried ginger & apricot
\$28 / 3oz

Santa Julia Tardio

Mendoza, Argentina - sweet and fresh, with orange, tangerine and peach flavors.
\$7 / 3oz

Wagner Vidal Ice Wine

Seneca Lake, New York – tropical fruit, ripe pear & citrus flavors.
\$13 / 3oz

Banfi Rosa Regale

Piedmont, Italy – sparkling with a hint of rose petals & raspberries – pairs perfectly with chocolate
\$12 / 187ml - \$48 / 750ml

2002 Chateau D'arlay Vin De Paille

Chardonnay blend - perfect as an aperitif or digestif. Rich & intense with candied exotic fruit flavors.
\$23 / 3oz

Equipo Navazos La Bota 85 de Fino Amontillado

Andalucía - Sweet spices, honey, wet wood, balanced flavors, pleasant salinity
\$24 / 3oz

2006 Quintarelli Amabile del Cerè

Complex aromas of nuts and caramel find their way to the long finish, balanced by bright acidity and apricot.
\$250 (375ml bottle) (Very rare)

Equipo Navazos La Bota 78 de Oloroso Viejsimo

Stunning bouquet of dry flowers, tree fruit, baking spices, stimulating but soft acidity, orange rind, cherry, minerality.
\$150 (375ml bottle) (Very rare)

V-Vegan, v-Vegetarian, G-Gluten Free,

*-Option, TN-contains tree nut, PN-contains peanuts