

# DESSERTS

## DESSERTS

- Triple Berry Cheesecake 12.  
blueberry, strawberry & raspberry mousse  
cake, strawberry ice cream
- Selection of Petit Fours 12.  
pâte de fruit, macarons & truffles
- Sorbet & Gelato 12.  
chef's selection
- Crossvines Cookies 12.  
brown butter, chocolate chips,  
butterscotch chips, pretzel,  
Maldon salt

## AFTER DINNER COCKTAILS

- Espresso Martini 14.  
vodka, coffee liqueur, espresso
- Chocolate Rum Cocktail  
rum, milk, chocolate syrup
- Traditional Irish Coffee  
whiskey, heavy whipping cream, dark  
brown sugar, coffee

## COFFEE

- Coffee 3.
- Espresso 2.
- Double Espresso 4.
- Cappuccino 4.
- Hot Tea 3.

*The Crossvines*  
**FARMHOUSE  
BISTRO**



# SPIRITS

## COGNACS

- Courvoisier VS 12.
- Hennessy VSOP 18.
- Remy Martin XO 45.

## CORDIALS

- Chambord 11.
- Kahlua 11.
- Bailey Irish Cream 11.
- Drambuie 11.
- Frangelico 11.
- Grand Marnier 12.

## PORTS

- Taylor's 10 yr. Tawny 26.
- Graham's 20 yr. Tawny 29.

## SCOTCH

### BLENDED

- Chivas Regal 12 15.
- Hatozaki 24.
- Johnnie Walker Black 12 15.
- Johnnie Walker Gold 15 20.
- Johnnie Walker Blue 25 45.

### SINGLE MALT

- Balvenie 12 15.
- Glenmorangie 10 12.
- Glenfiddich 12 15.
- Glenfiddich 15 24.
- Glenlivet 18 24.
- Highland Park 12 15.
- Lagavulin 16 19.
- Macallan 15 24.

## BOURBON

- Angel's Envy Port Finish 15.
- Basil Hayden 15.
- Bulleit 9.
- Jefferson's Ocean 24.
- Knob Creek 15.
- Maker's Mark 12.
- Whistlepig Piggy Back 15.
- Woodford Reserve 15.