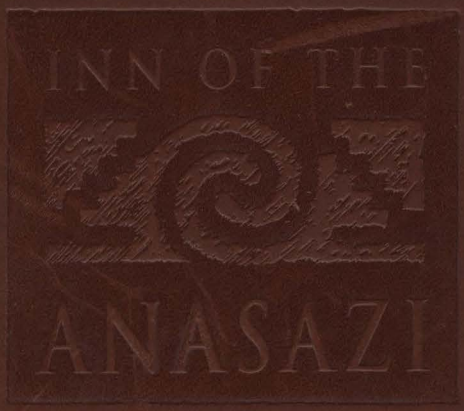

INN OF THE
ANASAZI

Cognac, Brandy & Ports

Cognac

Remy VSOP	11.00
Gabriel & Andrea "Single Estate"	11.00
Delamain- Grande Champagne 1er Cru- X.O.	20.00
Maison Fournier, "Unblended Grande Champagne"	90.00
Pierre Ferrand- Grande Champagne, "Selection des Anges"	24.00
Pierre Ferrand- Grande Champagne, "Ambre"	11.00
Maison Surenne, "Petite Champagne", 1989/4	11.00
Maison Fournier Galtaud, "Unblended Borderies"	20.00
Deleamain "Vesper"	40.00
Remy Martin, Louis XIII	160.00

Brandy

Germain Robin, X.O.	24.00
Germain Robin, "Old Havana"	22.00

Eau de Vie

Aqua Perfecta	13.00

Bas-Armagnac

Chateau de Ravignan 1979	11.00

Calvados

Daron	11.00

Grappa

Castello Banfi	11.00

Port

Gould Campbell, Vintage	1985	18.00
Gould Campbell, Vintage	1994	20.00
Smith-Woodhouse, "Lodge Reserve"	N.V.	7.00
Cockburn-*Tawny*	10 yr.	7.00
Osborne, "Late Bottle Vintage"	1995	11.00
Graham's, Six Grapes	N.V.	7.00
Grahams, "Late Bottle Vintage"	1996	9.00
Nieport "LBV"	1995	15.00
Colheita Porto Rocha	1966	25.00

Dessert Selections

Donna's Tira Misu with Kahlua Sauce $9.50

Black Bottomed Frozen Coffee Souffle
Dark Chocolate Sauce $9.00

Linzer Hazlenut Tart
Vanilla Bean Ice Cream & Raspberry Coulis $8.50

Black Forest Cheesecake
Brandied Sour Cherry Sauce & Crème Anglaise $8.50

Lemon Coconut Tartlette
Strawberry Margarita Sorbet & Fresh Berries $8.00

Crème Brulée of the Day $7.50

Chef's Selection of Cheeses $10.00

Housemade Ice Creams or Sorbets $7.00

Donna Rodriguez
Pastry Chef

Dessert Wine Selections

Anasazi Cuvee by Gruet, Blanc de Noir, NV $7.00
Beringer, "Nightingale", Napa Valley 2000 $13.00
Muffato, della sala, Antinori, Italy 1998 $12.00
Chateau Ste Michelle, White Riesling "Ice Wine"
Columbia Valley, Washington 2002 $11.00
Selaks "Ice Wine", Marlborough, New Zealand 2003 $5.50
Emilio Lustau, Rare Cream Sherry, Solera Reserva $6.00
Yalumba,Tawny Port, "Antique", BarossaValley, $8.50
Beringer, Port of Cabernet Sauvignon, Napa Valley, 1997 $7.00


Monastery Hill- Chicago