-DIGESTIVES-

COFFEE
ESPRESSO...2.50 DOUBLE ESPRESSO...5.00 CAPPUCINO...5.75

HAZELNUT, IRISH CREAM OR MACADAMIA COFFEE...3.00

SEAGRILLE SPECIALTY DRINK
DOUBLE CAPPUCINO
Chambord, Frangelico and Kahula with Caramel Drizzle...7.50

COFFEE DRINKS...6.00

CORDIALS AND CORDNAICS
REMY MARTIN VS.O.P...7.00 HENNESSY VS.O.P...6.00
HENNESSY VS.O.P...7.00 COURVOISIER VS.O.P...7.00
BENEDICTINE...6.00 FRANGELOCO...6.00
GRAND MARNIER...6.50 CHAMBORD...5.50
COINTREAU...5.50 METAXA...6.00
BAILEYS...6.00 DRAMBUIE...6.00
TIA MARIA...6.00 B&B...5.50
DI SARONNO AMARETTO...6.00 IRISH MIST...6.00
ROMANA SAMBUCA...6.00 KALUA...5.50
JEAN DANFLOU, S.A., ARMAGNAC...6.75
LARRESINGLE, ARMAGNAC VS.O.P...7.00
“CUVEE DU CENTENAIRE” GRAND MARNIER...15.00

DESSERT WINES
1100. MUSCAT DE ST. JEAN DE MINERVES (375 ml)...12.00
1101. CHATEAU LA BAME ST. CROIX DUMONT (500 ml)...30.00
1102. J. FRITZ, LATE HARVEST ZINFANDEL ‘94 (375 ml)...27.00
1103. MOSCATO D’ASTI
I VIGNAIOLI DI S. STEFANO ‘95 (750 ml)...22.00

PORTS
SANDEMAN PORTO “FOUNDER’S RESERVE”...5.50
WARRE’S NIMROD PORTO “RARE TAWNY”...7.25
SANDEMAN PORTO “LATE BOTTLE VINTAGE” 1985...6.50
SANDEMAN TAWNY PORTO, 20 YEAR OLD...7.50

BOTTLED WATERS
PERRIER (11 oz.)...2.50 PELLEGRINO (16 oz.)...3.00

DESSERTS

FRESH FRUIT CRISP AND VANILLA ICE CREAM...6.00
cream coffee flavored creme brulee with candied lemon zest, chocolate coffee beans and a hazelnut biscotti

WILD BLUEBERRY MARSCAPONE CHEESECAKE...6.50
served with housemade vanilla bean ice cream

CHOCOLATE MOUSSE SEAGRILLE...6.50
with white chocolate sauce

CHOCOLATE TRUFFLE TORTS...7.00
with creme anglaise and red raspberry sauce

GRAND MARNIER AND FRESH FRUIT CREPES...7.00
served with chocolate and fruit reduction sauces

A TRIO OF HOUSEMADE SORBETS...7.00
served with fresh fruit and berries

LOCAL GREAT HILL BLUE AND VERMONT CHEVRIER CHEESE...6.50
with port wine poached pears and walnuts

-Pastries by Nick Linebaugh-

SEAGRILLE T-SHIRTS ARE AVAILABLE. JUST ASK YOUR SERVER!