TOPPER’S
AT THE WAUWINET
DESSERT WINES

Black Muscat - *Elysium*, Quady (Madera, CA), 1996 $11.00
Coteaux du Layon - Chaume, Chateau Soucherie, 1996 $14.50
Late Harvest Chenin Blanc - Nantucket Vineyards, 1988 $12.00
Banyuls - Domaine de Mas Blanc (S. France), 1979 $12.50
Sauternes - Cru d’Arche-Pugneau, 1991 $16.00

PORT

1994 Calem $20.00
20 year Tawny, Taylor Fladgate $20.00
20 year Tawny, Fonseca $17.00
1983 Niepoort Colheita $14.00
1984 Smith Woodhouse LBV $18.00
Croft 1977 $40.00  Taylor 1963 $82.00
Ferreira 1945 $92.00
Graham’s 1985 $24.00  Ramos Pintos Tawny $11.00
375 ml Fonseca 1983 $70.00  187 ml Calem Tawny $25.00

SHERRIES, MADEIRA AND MAURY

15 Ans D’Age Maury, Mas Amiel $8.75
Sandeman Royal Corregidor, Rare Oloroso $13.00
Pedro Ximenez $8.00
15 year Malmsy, Madeira, Cossart $18.00
Lustau Almacenista Fino $10.00  Lustau Rare Cream $7.00
Lustau East India Sherry $8.00
1934 Leacock’s Bual Madeira $92.00

TOPPER’S DESSERT MENU
Summer 1998

Lemon Mousse Cake with Wild Blueberry Sauce $12.50
(excellent with Quady Black Muscat “Elysium”)
Summer Fruit Napoleon with Honey Wafer Crisps $14.50
(try this with Muscat de Beaumes de Venise)
Quartet of Crème Brulée $12.50
Velvet Chocolate Cake with Fresh Strawberries $12.50
(great with 15yr. Mas Amiel Maury)
Warm Banana Spring Roll with Bittersweet Chocolate Sauce $12.00
Homemade Ice Cream of the Day $11.50
Trio of Fresh Fruit Sorbet $11.50
TOPPER’S Goody Plate $12.50
Artisan Cheese Selection $16.00

Nantucket Coffee Roasters Coffee or Decaf $2.50
A Selection of Harney & Sons Fine Tea $2.50
Wauwinet Blend Loose Tea $3.50
Espresso or Decaf Espresso $3.50  Double Espresso $5.00
Cappuccino or Decaf Cappuccino $4.50
Café au Lait or Café Latte $4.50
French press coffee service available, please ask your server
WINES BY THE GLASS
In addition to the wines listed below, our award-winning wine list is available on request.

Champagne  -  B. Paillard Premier Brut N/V  $15.00
            -  Nicolas Feuillatte, *Palmes d’Or* 1990  $28.00
            -  Nicolas Feuillatte, *Palmes d’Or* (tasting portion) 1990  $14.50
            -  Gruet Blanc de Noirs N/V  $7.75

White
Chassagne Montrachet  -  *Chenevottes* M. Morey (Burgundy), 1993  $16.50
Muscat  -  "Herrenweg" - Dry, Charles Schleret (Alsace), 1994  $8.75
        -  Aligoté - Nantucket Vineyards 1995  $6.75
        -  Viognier - Kunde Vineyards (Sonoma), 1994  $8.50
        -  Sauvignon Blanc  -  *Hyde Vineyard* Selene (Carneros)  $11.25
        -  Chardonnay  -  Waterbrook Vineyards (Washington) 1996  $9.50

Red
Merlot  -  *Canoe Ridge* Ch. Ste. Michelle (Washington), 1994  $17.00
Zinfandel  -  *Eastern Exposures* Storybook Mountain (Napa), 1992  $10.50
        -  Barbera  -  Fiulot, Prunotto (Piedmont, Italy), 1993  $7.75
        -  Rioja  -  Remelluri (Spain), 1995  $12.75
Rosé
Rosé  -  Bandol, Chateau Revelette (Provence), 1995  $6.50

Dessert
Black Muscat  -  *Elysium*, Quady (Madera, CA), 1996  $11.00
Coteaux du Layon  -  Chaume, Chateau Soucherie, 1996  $14.50
Late Harvest Chenin Blanc  -  Nantucket Vineyards, 1988  $12.00
Banyuls  -  Domaine de Mas Blanc (S. France), 1979  $12.50
        -  Sauternes  -  Cru d’Arche-Pugneau, 1991  $16.00
SPECIALTY DRINKS

TOPPER'S COSMO
Stolichnaya Orange Vodka, Cointreau and Cranberry Juice $7.50

Nantucket Rum Punch
Lots of Rum and Tropical Fruit Juices $7.25

Pain Killer
Bacardi Rum, Coco Lopez, Pineapple Juice, Orange Juice and Nutmeg $7.75

Ultra Apricot Sour
Apricot Liqueur, Cognac and Fresh-Squeezed Citrus Blend $7.00

Ultra Premium Margarita
Sauza Tequila, Grand Marnier, Cointreau and Fresh Lime Juice $7.75

Fresh Berry Daiquiris (in season)
Premium Rum, Summer Berries and Fresh Lime Juice $8.75

Island Nectar
Light and Dark Rum, Creme de Banana, Pineapple Juice and Fresh Coconut $7.50

Hot Apple Pie
Tuaca and Brandy with Secret Cider $7.75

The Bloody Mary Cure
All the ingredients blended to perfection $7.50

SPECIALTY DRINKS

Wauwinet-ini
Ketel One Vodka, extra dry, straight up with a hint of Crème de Pêche $9.00

Fog Cutter
A blend of Rum, Gin and Brandy, Grand Marnier and Orange Juice $7.75

Il Niño Mudslide
Kahlua, Bailey's and Vodka frozen or on the rocks $8.75

Great Point-Grape Crush
Stoli Vodka, Supercassis, Fresh Squeezed Lemon Juice, Pineapple $7.25

Island Alexander
Dark Rum, Creme de Cacao, Kahlua, Cream, Nutmeg $7.50

Peppermint Patti
Bailey's, Peppermint Schnapps and Hot Chocolate $7.50

Bellini
Brut Champagne and Peach Nectar $7.25

Crimson Tide
Champagne Cocktail with a splash of Cranberry and Port $7.25

Prohibition (not)
Up with Lillet Blanc, Apricot Brandy and Fresh Orange Juice $7.50
INTERNATIONAL BEER

Amstel Light - Holland $5.50
Bass Ale - England $6.25
Blue Heron - California $7.25
Brooklyn Lager - New York $5.75
Chimay Rouge - Belgium $10.00
Coor's Light - Colorado $4.75
Corona - Mexico 443 $5.75
Guinness Stout - Ireland $6.50
Harpoon I.P.A. - Massachusetts $5.50
Heineken - Holland $5.50
Newcastle Brown - England $6.50
Old Scratch - Colorado $5.75
Paulaner Pilsner - Germany $6.25
Pilsner Urquell - Czech Republic $6.25
Red Tail Ale - California $6.25
Rolling Rock - Pennsylvania $4.50
Sam Adams - Massachusetts $5.25
Sierra Nevada - California $5.25
Steenbrugge - Belgium $8.00
Wachusett Shack Porter - Massachusetts $5.50
Young's London Ale - England $7.00
Haacke Becke non-alcoholic - Germany $5.25
Killian's Irish Red - Colorado $5.75
Castelain Blond - France $18.50 25 oz.
Cisco Brewers Pale Whale Tail - ACK $15.00 25 oz.
Duvel - Belgium $24.50 25 oz.
Frooch - Scotland $15.00 17 oz.