



**SEASONS**

ROTISSERIE & GRILL



## DESSERT

### SEASONS' TIRAMISU

*espresso and vanilla bean anglaise sauces* \$5.50  
(paired with Sambuca Romana \$10)

### WARM CHOCOLATE FUDGE BROWNIE

*bourbon-butterscotch sauce, white chocolate cream* \$6.50  
(paired with Deco Chocolate Port \$15.50)

### VANILLA BEAN CRÈME BRULEE \$5.50

(paired with Yalumba Antique Tawny Port \$10)

### VANILLA CREAM CHEESE TART

*brandied bing cherries, graham cracker crust* \$6.50  
(paired with Seppelt Tawny Port \$10)

### POPPY SEED POUNDCAKE

*lemon curd, fresh berries* \$5.50  
(paired with Pineau Brillet white wine cognac \$12.00)

(regular or decaffeinated)

Espresso	\$2.25
Cappuccino	\$3.00
Cafe Latte	\$3.50
Mocha	\$4.00

### PORT & DESSERT WINE

Seppelt Tawny Port	\$4.00
Royal O Porto Ruby Port	\$4.25
Sandeman Tawny Port	\$4.50
Quinto do Noval Tawny Port	\$4.75
Yalumba Museum Muscat	\$5.00
Yalumba Antique Tawny Port	\$5.00
Chateau Grillon Sauternes	\$5.25
Graham's Six Grapes Ruby Port	\$5.50
Toschi Lemoncello	\$6.50
Jessup 2000 cabernet port	\$7.50
Smith Woodhouse 1990 LBV port	\$7.50
Dow's 10 Year tawny port	\$9.00
Vasse-Felix 2000 Noble Riesling	\$10.00
Deco Chocolate port	\$10.00
Pierazzuoli Vin Santo	\$12.00
Warre's 2000 vintage port	\$17.00
Dolce 1998 Late Harvest wine	\$35.00

### SHERRY

Williams Humbert Dry Sack	\$5.50
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### COGNAC & BRANDY

Pineau Brillet white wine cognac	\$6.50
Daron Calvados Fine	\$7.50
Germain Robin Alambic Brandy	\$8.50
Hine Rare & Delicate	\$9.00
Sempe VSOP Armangac	\$9.00
Belle de Brillet "Poire Williams Au Cognac" (Pear Infused)	\$10.00
Kelt Tour du Mond	\$11.00
Martell VSOP	\$12.00
Remy Martin VSOP	\$12.00
Courvoisier VSOP	\$13.00
Remy Martin XO	\$18.00

### GRAPPA

Poli Uva Viva Grape Brandy	\$6.50
Chiarlo Nebiolo	\$7.50
Banfi Grappa di Montalcino	\$7.50
Marolo Camomile Grappa	\$9.50
Nardini Riserva	\$10.00
Marolo Barolo Grappa	\$10.50
Il Poggione Brunello	\$12.00