

## AFTER DINNER

### DESSERT WINES

Muscat Ice Wine, Bonny Doon, <i>California, 2005</i>	<b>11.</b>
Rosenblum Cellars "Desiree", <i>California, N/V</i>	<b>10.</b>
Riesling Spatlese, Hammond, <i>Rheingau, Ger 2004</i>	<b>7.</b>
Sauterne, Chateau Lamothe-Guignard, <i>Fr 2003</i>	<b>15.</b>
Moscato Sparkling Ice Wine, Piero Gatti, <i>Piedmont, It 2004</i> (½ btl)	<b>21.</b>
Riesling Ice Wine, Peller, <i>Niagara Peninsula, Can 2004</i>	<b>25.</b>
Sauvignon Blanc Ice Wine, Selaks, <i>East Coast NZ, 2005</i>	<b>10.</b>

### PORTS

Barros Vintage, 1997	<b>15.</b>
d'Arenberg Shiraz Port	<b>10.</b>
Fonseca Bin 27	<b>7.5</b>
Harvey's Bristol	<b>7.</b>
Ramos Pinto 20 yr	<b>17.</b>
Ramos Pinto 30 yr	<b>25.</b>
Warre's 10 yr Tawny	<b>11.5</b>
Warre's LBV	<b>9.5</b>

### COGNACS

B&B	<b>8.</b>
Cordon Bleu	<b>18.5</b>
Courvosier VS	<b>9.5</b>
Delamain P & D	<b>15.</b>
Remy VSOP	<b>10.5</b>
Remy XO	<b>26.</b>

### COFFEE & TEA

Coffee	<b>2.5</b>
Assorted Teas	<b>2.5</b>
Espresso	<b>4.</b>
Latte	<b>4.5</b>
Cappuccino	<b>4.5</b>