

# Desserts

---

## Maple Bourbon Bread Pudding

Pure maple syrup, candied pecans, bourbon butter sauce.

Served with vanilla bean ice cream \$6

## Blond Brownie "Affogato"

Warm blond brownie with rich chocolate chips and pecan pieces, vanilla bean ice cream, espresso anglaise, candied smoked bacon \$7

## Triple Chocolate Pot de Crème

Dense, rich dark chocolate custard garnished with fresh whipped cream \$5

## Rustic Key Lime Pie

Our version of a classic, served in a Mason jar with fresh whipped cream and lime zest \$5

## Caramel Apple Crisp

Toasted oatmeal almond crumble with vanilla bean ice cream \$6

# Dessert Wines

---

*3 oz. Pours*

## Ice Riesling, Frostbitten *Yakima Valley, Washington*

Poached pear, ripe pineapple, apple tart and honey \$9

## Chocolate Amore, Trentadue

*Alexander Valley, California*

Port-style wine blended with natural chocolate extract \$11

## Tawny Port, Graham's *Portugal*

Orange peel, cinnamon, prune, raisin and fig \$9

## 10 Year Tawny Port, Taylor Fladgate *Portugal*

Red berries, chocolate, butterscotch, vanilla and toasted nuts \$11

## 20 Year Tawny Port, Fonseca *Portugal*

Toffee, butterscotch, chocolate, mocha, dried fruits and spice \$13

## Port Flight \$12

Tawny Port, Graham's *Portugal*

10 Year Tawny Port, Taylor Fladgate *Portugal*

20 Year Tawny Port, Fonseca *Portugal*

# After Dinner Drinks

---

## Kahlua, Baileys or Frangelico & Coffee

Tessora Limoncello Classic *New Albany, Ohio*

## Tessora Limone, Cream Limoncello

*New Albany, Ohio*

# The Wine Bistro

---

## Desserts & After Dinner Drinks

