

Dessert Menu

Tahitian Vanilla Bean Crème Brule Grand Marnier tuille <i>Oloroso Asuncion Sherry – Alvear</i>	9
Lemon Cheesecake pistachio crème anglaise <i>Muscat de Beaumes de Venise – Durban '06</i>	9
Fried Bananas caramel sauce, mint ice cream <i>Sauternes – Rolland '05</i>	9
Rocky Mountain Crumble daily fresh fruit selection, vanilla bean ice cream <i>10 year Tawny Porto – Kopke</i>	10
Warm Molten Chocolate Cake espresso ice cream <i>Banyuls – Chapoutier '06</i>	10
Daily Fresh Sorbet Selection <i>Camomile Grappa – Marolo</i>	8

Suggested Dessert Beverages can be paired with a \$6 Supplement

**all artwork for sale
provided by Telluride Gallery**

Dessert Wine

Colheita Porto – Kopke '88	\$12 glass \$75 (375ml)
Oloroso Sherry – Alvear <i>Asuncion</i>	\$9 glass \$63 (500ml)
Banyuls – Chapoutier '06	\$9 glass \$63 (500ml)
Muscat de Beaumes de Venise – Durban '06	\$9 glass \$52 (375ml)
Sauternes – Rolland '05	\$9 glass \$52 (375ml)
Muscat de Frontignan – Merryvale <i>Antigua</i> Napa Valley	\$12 glass \$100 (500ml)
Moscato d'Asti – La Spinetta <i>Bricco Quaglia</i> '07	\$30 (375ml)
Late Harvest Pinot Grigio – Peter Cargasacchi '06 Santa Barbara	\$65 (375ml)
Ice Wine Zinfandel – Sineann <i>Sweet Sydney</i> '06 Columbia Valley	\$65 (375ml)
Ice Wine Cabernet Franc – Inniskillin '06 Niagara Peninsula, CAN.....	\$170 (375ml)

Eau de Vie – Peak Spirits, Colorado
Organic Peach or Pear

Liqueur

Amaretto di Saronno, Baileys, B&B, Campari, Chambord, Chartreuse Yellow, Cointreau, Drambuie, Fernet Branca, Frangelico, Godiva White Chocolate, Grand Marnier, Kahlua, Lamartine Crème de Cassis, Limoncello, Pernod, Pimms No. 1, Sambuca, Tia Maria, Tuaca, St. Germaine Elderflower, Zwack

Madeira and Porto

Rare Wine Company Malmsey
Kopke 10 year Tawny
Rozes 20 year Tawny

Absinthe

Libertine; Loire, FRA

Grappa

Marolo Brunello; Piedmont, ITA
Marolo Camomile; Piedmont, ITA
Peak Spirits Riesling, CO