

Visions

housemade desserts

Yogurt Panna Cotta

*Lime Zest and Orange Confit
Shortbread Cookie 7*

Flourless Chocolate Lava Cake

Vanilla Bean Ice Cream and Chocolate Shavings 7

Crème Brûlée

Chef's Season Selection, Changes Daily 7

Pumpkin Cheese Cake

*Honey Cranberry Sauce
Cinnamon Whipped Cream 7*

Cheese Board

Chef's Daily Selection with Sun Dried Fruit 10

Root Beer Float for Two

*Micro Brewed Root Beer, Coffee Ice Cream
Toffee Crumble 6*

*Assorted Sorbets and
Ice Creams also available,
please ask your server*

ports

*From the famous
Duoro, (meaning "golden")
wine region of Portugal*

Six Grapes NV 5

Graham's 10 Year Tawny 8

Taylor Fladgate 20 Year Tawny 10

Dows Late Bottled Vintage 1998 6

Dows Vintage 1985 14

Quinta Do Noval Colhieta 1986 10

dessert wines

Nivole "Moscato d' Asti" 22
Piedmonte, Italy 2004 (375 ml.)

Domaine Terre Rouge 28
*Muscat a Petits Grains
Shenandoah Valley 2000 (375 ml.)*

Bonny Doon "Viognier Doux" 34
Santa Cruz County 2004 (500 ml.)

Le Clos de Paulilles 38
Banyuls Rimage, Rousillon 2002 (500 ml.)

cordials & cognacs

Grand Marnier 7.50

B&B Liqueur 8

Disaronno Amaretto 7.50

Romana Sambuca 7

Baily's Irish Cream 7

Hennessey VS 8

Courvoisier VS 8

Remy Martin VSOP 9

Hennessey XO 14