

MAHLE HOUSE RESTAURANT DESSERTS AND OTHER TREASURES

Baked Lemon Custard	7.00
Peanut Butter Pie with Belgian Chocolate Sauce	8.00
Crème Brûlée Napoleon ~ Baked Vanilla Custard ~ Layered with Phyllo Pastry, Pecans & Caramel Sauce	8.00
Boca Negra ~ Silky, Dense & Decadent Chocolate Cake with White Chocolate Ganache	8.00
House-Made Ice Cream ~ Vanilla With Raspberry Puree ~ Dark Chocolate Hazelnut	8.00
House-Made Sorbet ~ Cranberry	7.00
Single Scoop of any Ice Cream or Sorbet	3.50

PORT

Dow's 1985 Vintage Port	16.00
Fonseca Bin 27	6.00
Smith Woodhouse LBV 2000	8.00
Taylor Fladgate 10 year old Tawny Port	8.00
Rocky Creek Blackberry Port	7.50
Alderlea Heritage Hearth 98	10.00
Buller "Victoria Tawny Port" Australia	6.50

DESSERT WINES & DIGESTIF

Remy Martin VSOP	9.00
Remy Martin XO	16.00
Courvoisier VSOP	8.50
Hester Creek Late Harvest Pinot Blanc 2009	9.00
Pineau des Charentes, Marnier	6.50
Elysium Black Muscat, Quady	6.50
Metaxa	7.00
Grappa, Alexander 2001	6.00
Calvados, Pere Magloire	7.50
Fernet Branca ~ The King of Digestifs ~ bitter & herbal...we dare you!	5.50

SPECIALTY COFFEES

Monte Kristo ~ Grand Marnier & Kahlua	7.00
Mellow Monk ~ Bailey's & Frangelico	7.00
Spanish Coffee ~ Brandy & Kahlua	7.00
B52 ~ Grand Marnier, Kahlua & Irish Cream	7.00