



SWEETS

Fresh Cheesecake • 7

homemade classic cheesecake topped with macerated berries and mountain berry sauce.

The CAV's Do-It-Yourself Brownie Sundae • 9

decadent chocolate-espresso fudge brownie, house made using Hershey's real chocolate, drenched with a milkshake shooter

Fresh Bread Pudding • 7

homemade bread pudding with seasonal fruit, finished with a honey yogurt sauce

Vanilla Ice Cream • 4

have it plain, or choose to top it with house macerated berries or chocolate sauce

Cantaloupe Citrus Soup • 5

chilled summer soup flavored with local farmer's market cantaloupe, oranges and limes, finished with champagne and lime granite



HOUSE SPECIALTIES

Brandy Alexander • 6

brandy, crème de cacao, half-n-half and nutmeg

Grasshopper • 6

green creme de menthe, white crème de cacao, light cream

Smith & Kearns • 6

Kahlua coffee liqueur, milk, club soda

DESSERT WINES

**Michele Chiarlo Nivole
Moscato D'Asti DOCG 2009
Italy • 8 glass • 34 bottle**

**Tabali Reserva late harvest
Muscat 2009 Chile • 31 bottle**

**Ferrari Carano Eldorado Noir
Black Muscat 2009 Russian
River Valley, California • 49**



AFTER DINNER

DIGESTIF

Harvey's Bristol Cream Sherry • 7

Irish Coffee (Bailey's and Jameson) • 7

Mexican Coffee (Jose Cuervo and Kahlua) • 7

BRANDY

B&B Brandy • 7

Christian Brothers Brandy • 4

Hennessy Privilege • 9

Remy Martin VSOP • 7

Grand Mariner • 7

Courvoisier VSOP • 9

PORTS

Sandeman Fine Ruby Port • 6

Warre's Warrior Special Reserve Porto • 6.50

W&J Graham's Six Grapes Reserve Porto • 7

Dow's 20 year tawny Porto • 12

W&J Graham's Malvedos 1998 Vintage Porto • 15

