



Housemade Dessert Menu

Crème Brulee Of The Day

ask your server for today's flavor!

The "Inn" Tiramisu

*espresso dipped ladyfingers,
caramel mascarpone*

Chocolate Du Jour

*ask your server for today's selections
of the chef's chocolate creations*

Blueberry Cheesecake

*White peach coulis, chantilly cream,
fresh berry garnish*

Park Manor Cheese Course

*Imported & domestic cheeses,
with crackers, crostini and fresh fruit*

your choice of the above, 6.50

Espresso, Cappuccino and Latte Now Available!

After Dinner Drink Menu

Cordials

Frangelico, Amaretto, Tuaca, Drambuie, Kahlua, Bailey's,
Grand Marnier, Chambord, B & B, Cointreau or Galliano

your choice, 8.00

Ports and Sherry

Rosenblum Desiree Chocolate Port, Quinta do Noval "Black" Ruby Port,
Warre's "Nimrod" Tawny Port, Sandeman Port, Harvey's Bristol Cream Sherry

your choice, 7.50

Dessert Wines

Robert Mondavi Moscato, Napa	375ml btl 30.00,	8.00 / 3 oz. glass
Edmeades, Zinfandel, Mendocino	375ml btl 30.00,	8.00 / 3 oz. glass
Covey Run Ice Wine, Washington	375ml btl 40.00,	10.00 / 3 oz. glass
Cambria, Viognier, Late Harvest, Ca.	375ml btl 40.00,	10.00 / 3 oz. glass

Fine Scotch

Glenmorangie,
Glenfiddich 12 year,
Glenlivet 12 year
your choice, 9.00

Cognacs

Courvoisier VS,
Hennessey VS
Remy Martin VS
your choice, 9.00

Fine Whiskey

Crown Royal
Bushmill's Irish
Makers Mark Bourbon
your choice, 8.00