DESSERT

All desserts are made from scratch, in-house with seasonal and local ingredients

Huntley Sweet & Salty Sundae...9.95

vanilla bean gelato, candied peanuts, house made potato chips,
organic popcorn, chocolate & caramel sauces

Sambuca 8.75

Chocolate Pudding Cream Pie...9.95

rich chocolate filling, whipped cream, toasted almonds, pretzel crust

Taylor Fladgate 20 year Tawny 14.95

Huntley Celebration Cake...16.95

the "Ring Ding" redefined - chocolate fudge cake, white and dark chocolate mousse,
chocolate glaze (serves 2-4)

Rose Champagne, Lanson 'Brut', France NV 18.95

Seasonal Crisp...9.95

served warm with vanilla gelato, oat streusel, rum soaked raisins

Champagne, Nicolas Feuillatte, Reims, France NV 16.95

Selection of Seasonal Sorbets...8.95

Sauternes, Sablettes, France 12.95

Selection of Artisanal Cheeses

Served with walnut raisin toast

Single Cheese...5.95 Sampler of Four...19.95

PORT

Warre's Otima 10 year Tawny	12.95
Churchill's 10 year Tawny	13.95
Taylor Fladgate 20 year Tawny	15.95
Taylor Fladgate 30 year Tawny	26.95

COGNACS

Courvoisier V.S.	10.75
Courvoisier V.S.O.P.	14.75
Remy Martin V.S.O.P.	18
Remy Martin X.O.	25
Remy Martin Louis XIII	245

DESSERT WINES

Moscato d'Asti, Michele Chiarlo, 'Nivole', Italy '14	9.95
Sauternes, Sablettes, France	12.95
Vin de Glaciere, Riesling, Pacific Rim, Columbia Valley '10	12.95
Ice Wine, Kracher, Beerenauslese, Austria '15	13.95
Ice Wine, Inniskillin Vidal	29.95
Ice Wine, Inniskillin Riesling	39.95
Ice Wine, Inniskillin Cabernet Franc	49.95

•LATTE...3.95 ESPRESSO...2.95 CAPPUCCINO...3.95•

•HUNTLEY ROAST COFFEE...2.95•

•ARTISANAL LOOSE TEAS...3.50•

Neruda's Ode *Herbal blend of Myrtle, Damiana, and Chamomile*

Marquise Grey Organic *Earl Grey & Organic Lavender*

Dahl House *Classic organic black tea with organic peach & ginger*

Coconutty Nilsson *Organic China Green with natural coconut flavoring*

Mint *Organic Peppermint*