

## DESSERT

<b>Apple Crostada</b>	11
Calvados Ice Cream, Vanilla Bean Caramel Sauce	
<b>Tahoe Chocolate Trio</b>	10
Dark Chocolate Cheese Cake, Milk Cocoa with Cappuccino Marshmallows, Semi-Sweet Chocolate Mousse	
<b>"Rocky Road" Warm Chocolate Cake</b>	9
Toasted Marshmallow Ice Cream, Pecan Lace Cookie, Chocolate Ganache, House-Made Vanilla Marshmallow	
<b>Deconstructed Carrot Cake</b>	10
Cream Cheese Ice Cream, Toasted Pecan, Brandied Raisin	
<b>"Northern Lights"</b>	12
Flaming Meringue, Lemon Ice Cream, Vanilla Cake, Rosemary Caramel Sauce	
<b>House-Made Ice Cream and Sorbet</b>	8
Chef's Selection Of Seasonal Flavors	
<b>Locally Sourced Cheeses</b>	18
Fruit Compote, Marcona Almond, Baguette	

## NIGHT CAP

SELECT		PREMIUM	
<b>Talisker</b>	16	<b>Dalwhinnie</b>	24
<b>Laphroaig</b>	16	<b>Lagavulin</b>	29
<b>Balvenie</b>	21	<b>Oban 14</b>	30
<b>FLIGHT</b>	30	<b>FLIGHT</b>	50

## DESSERT WINE

### BY THE GLASS

<b>Ruby Port, Nieport</b>	10
Douro, Portugal	
<b>Tawny Port, Cockburn</b>	14
Porto, 10year, Douro, Portugal	
<b>Sauvignon Blanc, Duckhorn</b>	18
Knights Valley, CA 2013	
<b>Tawny Port, Dow's</b>	22
20year, Douro, Portugal	
<b>Tokaji, Royal Tokaji Wine Company</b>	25
Hungary 2008	
<b>Sauternes, La Tour Blanche</b>	26
Bordeaux, France 2005	

### HALF BOTTLE

<b>Moscato, Massolino</b>	28
Piedmont, Italy 2015	

## AFTER DINNER DRINK

<b>Café Royal</b>	12
Courvoisier VSOP, Brown Sugar, Espresso, Whipped Cream	
<b>Coffee Cocktail</b>	16
Sandeman Ruby Port, Courvoisier VSOP, Cocktail Syrup, Whipped Cream	
<b>Spanish Coffee</b>	14
Meyer's Dark Rum, Patron XO Café, Courvoisier VSOP	
<b>Calypso Coffee</b>	15
Mount Gay, Kahlua, Brown Sugar, Espresso, Whipped Cream	
<b>Spiked Hot Chocolate</b>	14
Vanilla Vodka, White Godiva Chocolate Liquor, Hot Chocolate, Whipped Cream	

**MANZANITA**  
LAKE TAHOE