

DESSERT MENU

New York Cheese Cake 8

White Chocolate Sauce & Strawberry Coulis

Molten Chocolate Cake (GF) 8

Warm chocolate cake with a liquid center served with Vanilla Bean Ice Cream & Chocolate Sauce

Apple Crisp Ala Mode for Two (GF) 12

Cinnamon Apples topped with an Oat Crumble & Vanilla Bean Ice Cream

Vanilla Bean Crème Brûlée (GF) 10

Topped with Fresh Berries

Dessert Trio 12

Vanilla Bean Crème Brûlée, Apple Crisp & Molten Chocolate Cake

Peppermint Ice Cream Pie 7

Chocolate Cookie Crust filled with Peppermint Ice Cream, Whipped Cream & Chocolate Sauce

Two Scoops of Ice Cream (GF) 6

Served with a Rolled Gaufrette Cookie;

Ask your server for our Ice Cream selections

Red Plate Foods Cookie (GF)(V) 4

Vegan, dairy free, gluten free, peanut free and nut free cookie;

Ask your server for seasonal selections



AFTER DINNER DRINKS

Signature Cocktails

BFK 7

Premium House Coffee with Bailey's Irish Cream, Frangelico, and Kahlua, topped with whipped cream

Irish Coffee 8

Premium House Coffee with Bushmill's Irish whiskey & brown sugar, topped with whipped cream

Chinato Manhattan 9

Maker's Mark Bourbon Manhattan with Chinato Italian Liqueur

Dessert Wines

Vin D'Or 8

Late-harvest Sauvignon Blanc - Eola Hills, OR

Creamy with notes of apricot, honey, and pineapple

Ch. Loupiac-Gaudiet 7

Sauterne, France

Dessert wine with flavors of peach cobbler & pineapple

Madouro Dessert Wine 7

Arcane Cellars, Salem, OR

Late Harvest Mourvedre 7

Cline Cellars, Sonoma

Late-harvest Mourvedre with tobacco, plum, & eucalyptus/mint flavor

Ports

Terra D'Oro Zinfandel Port 7

Zinfandel made in the Port fashion with raisin, cocoa, and berry flavors

Fonseca Tawny Port 5

Tawny red 3 year old port with mellow undertones of butterscotch and spice

Graham's Six Grapes Port 6

6 year old reserve port with deep, rich, black fruit flavors

Sandeman Ruby Port 5

Ruby port with notes of cherry and raspberry