

DESSERTS

Selection of Artisanal Cheeses

Listed in order of least intensity to strongest intensity,

*Port Salut-France,
Marinated Fresh Mozzarella-Polo Grill
Apricot Stilton-England
Orange Goat Cheese-Sonoma
Gorgonzola Dolce-Italy*

Three Cheeses 13.

Five Cheeses 17.

Apple Tarte Tatin

Vanilla Bean Ice Cream, Real-Deal Butterscotch

Key Lime Pie

Cotton Patch Cream, Raspberry Sauce, Mango Sorbet

Mango Sorbet

Vanilla Bean Ice Cream

Polo Grill Chocolate Pecan Cookie

Strawberry, Chocolate or Caramel Sauce

CHOCOLATE FESTIVAL DESSERTS

Traditional Spanish Drinking Chocolate

Chili Powder, Pecan Wedding Cookie

Chocolate Crème Brûlée

Raspberry Sauce

House Baked Fudge

Vanilla Bean Ice Cream, Chocolate Sauce, Raspberry Sauce

Strawberry and White Chocolate Bread Pudding

La Strata, Fresh Strawberry Puree

8. Each

DESSERT WINES

Marco Negri Moscato D'Asti 3oz. 6.00

Chambers Tokay, Australia NV 2oz. 9.25

Chateau Roumieu-Lacoste, Sauternes '99 2oz. 11.50

PORTS

Graham's 'Six Grapes' Ruby, Portugal 2oz. 7

Warre's "Otima" 10yr Tawny, Portugal 2 oz. 8

Sandeman 20yr Tawny, Portugal 2 oz. 10

Veraison "Black Bart" Syrah Port, Napa '03 2 oz. 10

CORDIALS / COGNACS

Bailey's Irish Cream 8

Amaretto Di Saronno 8

Sambuca 9

Grand Marnier 13

B & B 13

Drambuie 13

Courvoisier VS Cognac 8

Hennessy "Privilege" VSOP Cognac 11

Martell "Cordon Bleu" Cognac 17

Remy Martin XO Cognac 19

SPECIALTY COFFEES

Mexican

Kahlua, Brandy, Sugar, Cotton Patch Cream

Spanish

Tia Maria, Brandy, Sugar, Cotton Patch Cream

Polo Irish

Irish Whiskey, Kahlua, Cotton Patch Cream

Napoleon

Grand Marnier, Brandy, Cotton Patch Cream

8