



DESSERTS

BUTTERSCOTCH CRÈME BRULÉE / 10 *gf*

snickerdoodle cookie

DARK CHOCOLATE TRUFFLE TORTE / 10 *gf*

white chocolate chantilly, roasted berries

HOT FUDGE SUNDAE / 8 *gf*

vanilla ice cream, valrhona chocolate sauce, chopped nuts
sprinkles, whipped cream

gf = gluten free

**dessert selections by
The Jefferson Hotel's
Executive Pastry Chef, Sara Ayyash**

DESSERT WINE

Emotions de la Tour Blanche Sauternes '19	13
Barboursville "Paxxito" Virginia '14	13
Royal Tokaji 5 Puttonvos '17	22
Valdespino "Tio Diego" Macharnudo Alto Amantillado	12
Fonseca LBV Port '16	13
Ferriera "Doña Antonia" 10 year Tawny Port	12

COGNAC / BRANDY

Hennessy VS	10
Remy Martin VSOP	14
Remy Martin 1738	26
Remy Martin Tercet	22
Courvoisier VS	10

VERMOUTH

Cocchi Vermouth di Torino	6
Carpano Antica Formula	7
Cocchi Americano	6

AMARO

Cardamaro	12
Montenegro	12
Campari	9
Fernet Branca	10
Aperol	8

CORDIAL / LIQUEUR

Amaretto di Saranno	9
Bailey's	8
Frangelico	8
Kahlua	8
Drambuie	12