



# Frogs End Tavern

## Dessert Menu

### Port

Churchill White Port	10
Graham's 20-year Tawny	18
Graham's Six Grapes Ruby	9
Churchill Late Bottle Vintage 2012	16
Warre's Vintage Port 1985	30

### Madeira

Blandy's Malmsy 1999	28
----------------------	----

### Sherry

Lustau, Amontillado, San Lucar de Barrameda	16
Gonzalez Byass 'Apostales' Palo Cortado VORS	38
Valdespino, 'El Candado' Pedro Ximenez, Jerez MV	14
Gutiérrez Colosia, Moscatel, Santa Maria MV	12

### Dessert Wines

<b>Moscato d'Asti</b> Spinetta, Piemonte, Italy	14 gl. / 38 btl. (375ml)
<b>Riesling, Ice Wine 2017</b> Boundary Breaks, Finger Lakes, New York	26 gl. / 108 btl. (375ml)
<b>Sauternes 2009</b> Castelnaud de Suduiraut, Bordeaux, France	15 gl. / 150 btl. (750ml)
<b>Tokaji Aszú 2013</b> Royal Tokaji '5 Puttonyos' Tokaj, Hungary	30 gl. / 144 btl. (500ml)
<b>Vin Cuit de Provence</b> Mas de Cadenet, Provence, France	14 gl. / 68 btl. (500ml)
<b>Late Harvest Zinfandel</b> Dashe Cellars, Cry Creek Valley, Sonoma, California	18 gl. / 90 btl. (500ml)



### House Made Desserts

**Glenmere Signature Coconut Cake**  
vanilla cake, toasted coconut cream cheese frosting

**Strawberry Trifle**  
vanilla cream, strawberry jam  
pound cake, fresh strawberries

**Mrs. Astor's Sundae** *GF option*  
vanilla bean ice cream, warm chocolate sauce  
whipped chantilly cream, english toffee

**'Chipwich'**  
salted caramel ice cream  
browned butter chocolate chip cookies  
caramelized cocoa beans

**Trio of Ice Cream or Sorbets** *DF/GF option*  
please ask your server for our daily selection  
served in a waffle cone bowl


12

*GF = Gluten Free Option, DF = Dairy Free, N = Contains Nuts*

### Glenmere's After Dinner Specialty

**Barolo Chinato**  
Piedmont, Italy  
Served Neat or Over Ice with an Orange Peel

**Affogato**  
Housemade Tahitian Vanilla Bean Ice Cream  
Espresso, your choice of Liquor:

-  Kahlua
-  Baileys
-  Disaronno
-  Nocino