

Frogs End Tavern

Dessert Menu



GLENMERE

Port Wines

Niepoort Colheita 2005	19
Taylor Fladgate 20 year Tawny	18
Churchill Graham Quinta Da Gricha 2001	16
Taylor Fladgate 10 year old Tawny	13
Familia Zuccardi Malamado Malbec	13
Fonseca Bin 27 Ruby	9
Quinta do Infantado White Port	9

Dessert Sherry, Madeira

Osborne Pedro Ximenez 1827 Sherry	10
Blandy's 15 year old Malmsey, Madeira	12

Dessert Wines By The Glass (2oz)

California Black Muscat 2015	8 gl. / \$39 btl.
Quady, "Elysium," Madera, CA	
Sauternes 2008	11 gl. / 54 btl.
Lieutenant De Sigalas, Bordeaux, France	
Vin Santo del Chianti 2009	10 gl. / 59 btl.
Falchini, Tuscany, Italy	
Vidal Blanc Ice Wine 2012	11 gl. / 65 btl.
Wagner Vineyards, Seneca Lake, NY	
Late Harvest Sauv, Blanc 2012	29 gl. / 105 btl.
Merry Edwards, Russian River Valley, CA	
Tokaji Aszu "5 Puttonyos" 2008	16 gl. / 129 btl.
Royal Tokaji, Hungary	
Jurancon 2007	39 gl. / 310 btl.
"Les Jardins de Babylone," Jurancon, France	
Sauternes 2008	125 gl. / 750 btl.
Chateau d'Yquem, Bordeaux, France	



Pastry Chef: Sue Drabkin



House Made Desserts

Mrs. Astor's Sundae N option **12**
Vanilla Swirl Chocolate Chip Ice Cream,
Warm Chocolate Sauce,
Blondie Bits
Indulge Alone or Share with a Friend!

Lemon Meringue Cake 12

Lemon Curd, Italian Meringue,
Blackberries

Blueberry Streusel Tart 12

Lemon Verbena Ice Cream,
Apricot, Vanilla Chantilly

Carrot Cake 12

Golden Raisin Verjus, Toasted Pecans,
Lemon Sauce

Housemade Ice Cream GF 10

Or Sorbets GF, DF 8

3 Scoops 3 Daily Flavors
with Cinnamon Twist Cookie

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

Glenmere's After Dinner Specialty

Barolo Chinato 18

Roagna, Piedmont, Italy
Served Neat or Over Ice with an Orange Peel

Affogato 18

Housemade Tahitian Vanilla Ice Cream with
espresso & your choice of Liqueur.

Nocello

Bailey's

Disaronno