

# 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 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

### **Tres Leches Cake 12**

Peach-Blackberry Compote,  
Basil Syrup, Lemon Cream

### **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 Liquor.

*Nocello*

*Bailey's*

*Disaronno*