

Frogs End Tavern

Dessert Menu



GLENMERE



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)

Beerenauslese 2009	<i>8 gl. / 36 btl. (375ml)</i>
Romerhöf, Mosel, Germany	
Malvasia Naturalmente Dulce	<i>10 gl. / 60 btl (500ml)</i>
Bodegas Los Bermejos, Canary Islands, Spain	
Late Harvest Chardonnay 2012	<i>9 gl / 36 btl. (375ml)</i>
Bouchaine, Caerberos, CA	
California Orange Muscat	<i>11 gl. /44 btl. (375ml)</i>
Quady, "Essencia," Madera, CA	
Banyuls 2014	<i>13 gl. / 77 btl. (500ml)</i>
M. Chapoutier, Roussillon, France	
Late Harvest Torrontes 2010	<i>10 gl. /59 btl. (500ml)</i>
Susan Balbo, Mendoza, Argentina	



Pastry Chef: Sue Drabkin

House Made Desserts

Mrs. Astor's Sundae *GF option* **12**

Vanilla Chocolate Chip Ice Cream, Warm Chocolate Sauce,
Whipped Chantilly Cream, Blondie Bits

Indulge Alone or Share with a Friend!

Glenmere Coconut Cake **12**

Chiffon Cake, Coconut Frosting,
Grand Marnier Sauce, Strawberries

Chocolate Decadence **12**

Katharine Hepburn's Brownie, Salted Caramel Sauce,
Chocolate Ice Cream, Spiced Pecans, Mini Marshmallows

Old Fashioned Warm Apple Crumble **12**

Apple Caramel Syrup, Cinnamon Ice Cream,
Oat Crumb Topping, Apple Butter

Housemade Ice Cream Or Sorbets **12**

3 Scoops 3 Daily Flavors
Served with Cinnamon Sugar Twist Cookie
DF/GF option

GF = Gluten Free option, 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