



GLENMERE



Frogs End Tavern

Dessert Menu



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

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

House Made Desserts

Dan's Lemon Meringue Cake

chiffon layer cake, lemon filling, french meringue

Strawberry-Rhubarb Shortcake

fresh strawberries, whipped cream
rhubarb sorbet

Mrs. Astor's Sundae *GF option*

vanilla bean ice cream, warm chocolate sauce
whipped chantilly cream, blondie bites

Chocolate French Silk Pie

rich chocolate mousse filling, dark chocolate crust,
topped with whipped cream & shaved chocolate

Trio of Ice Cream or Sorbets *DF/GF option*

please ask your server for our daily selection

12

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

Glenmere's After Dinner Specialty

Barolo Chinato

Roagna, Piedmont, Italy

Served Neat or Over Ice with an Orange Peel

Affogato

Housemade Tahitian Vanilla Bean Ice Cream

Espresso, your choice of Liquor:

☛ Nocello

☛ Baileys

☛ Disaronno

18

