



CLAY HILL FARM

RESTAURANT

MODERN CUISINE · CLASSIC SETTING

COGNACS / ARMAGNACS

Courvoisier VSOP 8
 Hennessy VS 7
 Remy Martin VSOP 9

CORDIALS / LIQUEUR 8

Amaretto Di Saronno
 Bailey's Irish Cream
 B & B
 Chambord
 Cointreau
 Drambuie
 Frangelico
 Limencello
 Sambuca Opal Nera
 Sambuca Romana
 Tia Maria
 Vandermint
 Grand Marnier

*Grand Marnier (150) Cuvee Speciale 1827-1977 32

SPECIALTY COFFEES 8

Brazilian (Kahlua, Brandy, Tia Maria)
 Irish (Irish Whiskey)
 Irish Crème (Irish Crème)
 Italian (Amaretto)
 Jamaican (Dark Rum, Tia Maria)
 Keoke (Brandy, Crème de Cacao, Kahlua)
 Mexican (Kahlua)
 Nutty Irish (Frangelico, Irish Crème)
 Spanish (Kahlua, Brandy)

PORT WINES / DESSERT WINES

Cockburn's Special Reserve 8
 Sandeman's Reserve 10
 Burmester Tawny (10 Year) 12
 Chateau La Fleur D'or, Sauternes, France 2002 33
 Robert Mondavi, Moscato d'oro, Napa Valley 2004 28
 St. Supery, Moscato, Napa Valley, California 2005 glass 7 bottle 24



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Desserts

\$8.50

Cake and Ice Cream Why wait for a special occasion? Your server will inform you of tonight's combination

Chocolate Oblivion * A flourless chocolate confection with a raspberry sauce

Fresh Summer Berries in a Sabayon Sauce *

White Chocolate Crème Brûlée *

Tiramisu Mousse * coffee, rum and chocolate are folded with eggs and mascarpone. Topped with whipped cream and chopped pistachios

Clay Hill Sundae * your choice of hot fudge, caramel or raspberry topping, covered in whipped cream and toasted pecans

Strawberry Cheesecake New York style in a graham cracker crust. Served with fresh strawberry sauce

Ice Cream or Sorbet (\$6)

\$3

Local *Carpe Diem* Fair Trade Coffee, Assorted Teas

\$3.50

We proudly offer **White Heron Tea**
 Local Organic Fair Trade Tea
 (Choices of: Earl Gray, Nepali Green and Citrus Green)

*Gluten free option