

# The Timber Hearth at Cordillera

## Dessert

<b>Traditional Crème Brulée</b>	8
~ Chambers `Rosewood` Muscat NV (Rutherglen, Australia) ~	
<b>Grand Marnier Cheesecake</b>	8
Heath Bar Crust, Orange Crumbs	
~ Rare Wine Historic Series Boston Bual Madeira (Portugal) ~	
<b>Chocolate Chambord Espresso Torte</b>	8
Chantilly Cream	
~ Olivares Monastrell Dulce 2006 (Jumilla, Spain) ~	
<b>Cinnamon Sugar Donut Holes</b>	8
Trio of Dipping Sauces	
~ Elio Perrone Moscato d`Asti 2008 (Piedmont) ~	
<b>Trio of desserts</b>	10
Traditional Crème Brulée, Grand Marnier Cheesecake, Chocolate Chambord Espresso Torte	

## Tea and Coffee Selections

<b>Tea Forte</b> Hot Tea	4
<b>Illy</b> Espresso / Latte / Cappuccino	6
<b>Vail Mountain</b> Mocha Java Coffee	8
~ Press Pot ~	
<b>Vail Mountain</b> Costa Rican Decaffeinated Coffee	8
~ Press Pot ~	

## Dessert Wines by the Glass

<b>Chambers</b> `Rosewood` Muscat NV (Australia)	10
<b>Olivares</b> Monastrell dulce 2006 (Jumilla, Spain)	10
<b>Taylor Fladgate</b> Tawny Port 10 Year (Douro)	12
<b>Penfolds</b> Grandfather Fine Tawny Port (Australia)	19
<b>Rare Wine Historic Series</b> Boston Bual Madeira	8
<b>Elio Perrone Moscato d`Asti</b> 2008 (Piedmont)	8

## Digestivos

<b>Marolo</b> Grappa di Moscato	15
<b>Marolo</b> Grappa e Camomilla	15
<b>Grand Marnier</b>	10

## Cognacs

<b>Courvoisier</b> VSOP	16
<b>Hennessey</b> VS	12
<b>Hennessey</b> VSOP	16
<b>Martell</b> Cordon Blue	28
<b>Remy Martin</b> VSOP	16