

Perry's

DESSERT MENU & SPIRIT LIST

Desserts

Chocolate Dipped Strawberries 8.95	Warm Chocolate Cake 8.95
Four long-stemmed vine-ripened strawberries dipped in white and dark chocolate	Warm chocolate cake topped with a white and dark chocolate medallion.
<i>Recommended Wine:</i>	Served with vanilla ice cream
<i>Banfi 'Rosa Regale' Brachetto d'Acqui</i> 14.00	<i>Recommended Wine:</i>
	<i>Graham's LBV</i> 10.00
Crème Brulée 8.95	White Chocolate Cheesecake 8.95
Vanilla bean crème brulée served with fresh berries	White chocolate Cheesecake served over a graham cracker crust topped with sour cream icing
<i>Recommended Wine:</i>	<i>Recommended Wine:</i>
<i>Inniskillin Vidal</i> 27.00	<i>Harvey's Bristol Cream Sherry</i> 8.00
Dessert Trio 8.95	
Vanilla bean crème brulée, Grand Marnier chocolate truffle, and praline cheesecake	
<i>Recommended Wine:</i>	
<i>Emilio Lustau Sherry</i> 8.00	
Deconstructed Lemon Meringue Pie 8.95	
Lemon pudding topped with toasted meringue, gingered blueberries and shortbread crumbles	
<i>Recommended Wine:</i>	
<i>Château Cantegril Sauternes</i> 13.00	
Milk Chocolate Peanut Butter Candy Bar 8.95	
Milk chocolate peanut butter mousse with a chocolate cookie crust, topped with hot fudge, whipped cream and candied peanuts	
<i>Recommended Wine:</i>	
<i>Fonseca Late Bottle Vintage Port</i> 11.00	
Rocky Road Bread Pudding 8.95	
Butterscotch bread pudding with chocolate chips in a caramel sauce, topped with candied walnuts and toasted homemade marshmallow	
<i>Recommended Wine:</i>	
<i>Muscat Beaume de Venise</i> 10.00	

SIGNATURE FLAMING DESSERTS

Bananas Foster 8.95	
Sliced bananas flambéed with brown sugar, rum, cinnamon and nutmeg and served over vanilla ice cream	
<i>Recommended Wine:</i>	
<i>Royal Tokaji 'Red Label' 5 Puttunyos</i> 14.00	
Mont Blanc a la Frisc 8.95	
Vanilla ice cream served on a homemade sponge cake with freshly cut strawberries, topped with a flambéed Belgium white chocolate sauce prepared tableside with Bailey's Irish Cream	
<i>Recommended Wine:</i>	
<i>Emilio Lustau Sherry</i> 8.00	
Nutty d'Angelo 8.95	
Crushed pecans flambéed with brown sugar and brandy, served over vanilla ice cream, dipped in white chocolate and toasted almonds	
<i>Recommended Wine:</i>	
<i>Blandy's 10 year Madeira</i> 9.00	

Dessert Wines

<i>Banfi 'Rosa Regale' Brachetto d'Acqui, Piedmont, Italy</i>	14.00
<i>Beringer 'Nightingale' Late Harvest Blend, Napa Valley</i>	13.00
<i>Château Cantegril Sauternes, Bordeaux, France</i>	13.00
<i>Far Niente 'Dolce' Late Harvest Blend, Napa Valley</i>	25.00
<i>Inniskillin Vidal Ice Wine, Niagara Peninsula, Canada</i>	27.00
<i>Muscat Beaume de Venise, Rhône Valley, France</i>	10.00
<i>Royal Tokaji 'Red Label' 5 Puttunyos, Tokaji, Hungary</i>	14.00

Madeira, Port & Sherry

Blandy's 10 year old Malmsey Madeira	9.00
Dow's 20 year Tawny Port	14.00
Emilio Lustau Pedro Ximenez Sherry	8.00
Fonseca Late Bottle Vintage Port	11.00
Graham's Late Bottle Vintage Port	10.00
Graham's Six Grapes Ruby Port	6.00
Graham's Tawny Port	8.00
Harvey's Bristol Cream Sherry	8.00
Warre's 'Otima' 10 year Tawny Port	13.00
1994 Graham's Vintage Port	32.00

Liqueurs

B & B	9.50	Grand Marnier	9.50
Bailey's Irish Cream	7.50	Grand Marnier 150	42.00
Campari	7.50	Inga Grappa Barolo	9.50
Chambord	9.50	Kahlua	7.50
Cointreau	9.50	Limoncello	7.00
Amaretto DiSaronno	7.00	Midori	7.00
Drambuie	9.00	Sambuca Romano White	7.50
Frangelico	8.50	Sambuca Romano Black	7.50
Galliano	9.50	Tia Maria	7.00
Godiva Dark Chocolate	9.50	Tuaca	7.50
Godiva White Chocolate	9.50		

Gourmet Coffees

Café Latte	4.25	Double Espresso	4.95
Cappuccino	3.95	Espresso	3.25

After Dinner Coffees

Café Diablo	9.95	Mexican Coffee	8.00
Tuaca, Sambuca and Frangelico		Jose Cuervo Gold Tequila and Kahlua	
Cajun Latte	8.25	Nutty Irish Coffee	8.25
Bailey's Irish Cream, Amaretto and Godiva Liqueur		Bailey's Irish Cream and Frangelico	
Irish Coffee	8.25	Sicilian Coffee	7.50
Jameson's Irish whiskey and Crème de Menthe		Southern Comfort and Amaretto	
Keoke Coffee	8.25	Spanish Coffee	8.25
Crème de cacao, Kahlua and Brandy		Tia Maria and Brandy	