

DESSERT MENU

Desserts created and made by Pastry Chef, Hattie McDaniel Suggested Pairings by Certified Sommelier, Jan Bugher

Tiramisu Cheesecake Bombe \$11

Mascarpone Mousse, Kahlua Soaked Chocolate Chiffon, Dark Chocolate Ganache, Popping Cocoa, Kahlua Reduction

Suggested Pairings: Ramos Pinto Tawny Port, Capezzana Vin Santo di Carmignano Riserva

Mixed Berry Doughnuts \$9

Berry Cake Doughnuts Fried to Order, Sage Sugar, Lemon Curd, Local Honey and Buttermilk Ice Cream

Suggested Pairings: Toschi Il Lemoncello, Café Coco Coffee Drink

Sugar Cream Pie Indiana State Pie \$7

Honey Blueberry Compote, Chantilly Cream, Fresh Mint

Suggested Pairing: Mad Cuvée Royal Tokaji

Chocolate-Hazelnut Pot de Crème ♦ \$8

Dark Chocolate and Hazelnut Custard, Salted Caramel Cream, Hazelnut Brittle

Suggested Pairing: Kopke Ruby Port, Irish Angel Coffee Drink

White Chocolate Crème Brûlée \$8

White Chocolate & Cinnamon Crème Brûlée, House Biscotti

Suggested Pairings: Château Roumieu-Lacoste Sauternes, Noble One Semillon

Berries, Cream and Cake \$8

Lemon Pound Cake, Triple Berry Compote, Lavender Cream, Thyme Honey, Popping Sugar

Suggested Pairings: Raymond Eloquence, Pocas Junior Vintage Ruby Port

Triple Chocolate Cake \$15

Dark Chocolate Cake, White Chocolate Mousse Filling, Milk Chocolate Ganache, Dark Chocolate Glaze

Suggested Pairings: Half Bottle of Justin Obtuse, French Press Coffee for Two

Spiked Ice Cream Flight ♦ \$9

Trio of liquor infused ice creams

Ice Cream & Sorbets \$7

Selection of three with House Made Biscotti

Vanilla Bean Pistachio Raspberry Chocolate Truffle

Graham Cracker Raspberry Sorbet Chef's Feature Flavor

Suggested Pairings: Broadbent Madeira Reserve, Priorat Natur Vermut, Godiva White Chocolate or Godiva Chocolate Liqueur

AFTER DINNER DRINKS

COFFEE & TEA

French Pressed Coffee for Two \$7

Indonesian Beans served with House Made Biscotti

Hubbard & Cravens Espresso and Cappuccino \$6

Hubbard & Cravens Coffee and Tea \$4

Peterson's Special Blend Coffee regular & decaf

Jasmine, Citron Green, Chamomile, Peppermint & Earl Grey Teas

PORT, MADEIRA & SHERRY

Dow's LBV Ruby Port, 2004 \$9

Fonseca Bin 27 Ruby Port \$7

Quevedo Colheita Tawny Port, 1992 \$16

Pocas Junior Vintage Ruby Port, 2009 \$13

Quinta do Vesuvio Vintage Ruby Port, 2010 \$20

Taylor Fladgate LBV Ruby Port, 2005 \$17

Warre's Otima 10 Yr Tawny Port \$16

Graham's Six Grapes Ruby Port \$8

Ramos Pinto Tawny Port \$7

Ramos Pinto 10 Yr Tawny Port \$10

Ramos Pinto 20 Yr Tawny Port \$20

Ramos Pinto 30 Yr Tawny Port \$28

Kopke Ruby Port \$6

Kopke LBV Ruby Port, 2007 \$8

Kopke Vintage Ruby Port, 2000 \$24

Broadbent Reserve Madeira 5 Yr \$9

Lustau Amantillado Los Arcos Sherry (dry) \$8

Lustau East India Solera Sherry (sweet) \$9

Lusau Pedro Ximenez San Emilio Sherry (sweet) \$11

FORTIFIED FLIGHTS \$20

Tawny Port Ramos Pinto Tawny, 10 Yr & 20 Yr

Ruby Port Kopke Ruby, LBV 2007 & Vintage 2000

Sherry Lustau Dry Amontillado, East India Solera & PX

DESSERT FLIGHT \$20

De Bortoli Noble One, Lacoste Sauternes & Mad Cuvée Royal Tokaji

DESSERT WINES

Antiqua by Merryvale \$16

Dolce by Far Niente \$23

Eloquence by Raymond \$14

Inniskillin Ice Wine \$21

Justin Obtuse Fortified Cabernet Sauvignon \$7

Capezzana, Vin Santo di Carmignano, Riserva \$20

Mad Cuvée Royal Tokaji \$14

Château Rabaud-Promis Sauternes, France \$20

De Bortoli Noble One

Botrytis Semillon, Australia \$14

Château Roumieu-Lacoste Sauternes, France \$14

Toschi Il Lemoncello, Italy \$8

COFFEE DRINKS \$8

topped with whipped cream & shaved chocolate

Irish Angel Frangelico, Bailey's Irish Cream

Café Coco Malibu Rum, Godiva Dark, Nocello

Peterson's Coffee Dumante Pistachio & Godiva White Chocolate

SPIRITS

SINGLE MALT SCOTCH

Ardbeg Alligator \$20
Balvenie 12 Yr Double Wood \$19
Balvenie 14 Yr Caribbean Cask \$18
Balvenie 21 yr Port Wood \$51
Connoisseur's Choice 15 Yr \$13
Cragganmore 12 Yr \$15
Dalmore 12 Yr \$15
Dalwhinnie 15 Yr \$18
Glenfiddich 12 Yr \$12
Glenfiddich 15 Yr \$14
Glenfiddich 18 Yr \$24
Glenlivet 12 Yr \$11
Glenlivet Nadurra 16 Yr \$21
Glenlivet 18 Yr \$23
Glenlivet 21 Yr Archive \$36
Glenmorangie 10 Yr \$10
Glenmorangie 18 Yr \$30
Glenmorangie 25 Yr \$130
Glenmorangie Nectar D'Or 12 Yr \$16
Glenmorangie 12 Yr Port \$13
Glenmorangie 12 Yr Sherry \$13
Glenmorangie Signet \$52
Lagavulin 16 Yr \$25
Laphroaig 10 Yr \$14
Ledaig 10 yr \$15
Macallan 12 Yr \$14
Macallan 18Yr \$54
Macallan 25 Yr \$150
Oban 14 Yr \$20
Talisker Storm \$22

COGNAC & ARMAGNAC

Château De Laubade VSOP BAS Armagnac \$10
Courvoisier VS \$9
Courvoisier VSOP \$12
Courvoisier XO \$31
Hardy Perfection \$550
Hennessy VS \$9
Hennessy VSOP Privilège \$15
Hennessy XO \$31
Kelt VSOP \$15
Kelt XO \$41
Larressingle VSOP Armagnac \$14
Martell VSOP \$10
Remy Martin Louis XIII \$250
Remy Martin VSOP \$16
Remy Martin XO \$40

SMALL BATCH BOURBON & WHISKEY

4 Roses \$11
Angel's Envy \$12
Basil Hayden's \$11
Blanton's \$15
Bonesnapper Rye \$8
Booker's \$14
Bulleit \$8
Bulleit Rye \$8
Canadian Club Classic 12 \$6
Col E.H. Taylor Single Barrel \$17
Crown Royal Black \$9
Crown Royal Reserve \$12
Crown XO \$18
Garrison Brothers Spring \$18
Garrison Brothers Fall \$18
Gentleman Jack \$9
George Dickle Rye \$7
High West Son of Bourye \$12
High West Rye \$9
Jack Daniels Single Barrel \$12
James E Pepper 1776 \$8
Knob Creek \$10
Maker's Mark \$9
Maker's Mark 46 \$11
Russels Reserve \$10
Sazerac Rye \$9
Stranahans \$14
Tin Cup \$8
Wild Turkey \$7
Wild Turkey Forgiven \$9
Willet Pot Still Reserve \$9
Woodford Reserve \$8

PREMIUM BLENDED SCOTCH

Dewar's 12 Yr \$8 Chivas 12 Yr \$9 18 Yr \$17
Johnnie Walker Red \$7 Black \$9 Blue \$70 Platinum \$27

IRISH WHISKEY

Jameson Gold Reserve \$23
Midleton Very Rare \$40 Bushmills \$12

WEEKLY PROMOTIONS

MONDAYS

\$1 Oysters All Night
Half Price Bottles of Wine
(\$75 max value)

WEDNESDAYS

Pint Nite
\$5 Craft on Tap

TUESDAYS through THURSDAYS

\$1 Oysters till 6:30 pm

THURSDAYS

Half Price Bar Appetizers
Live Piano 6-9 pm

Thank you for choosing Peterson's!

