

# WATERWHEEL RESTAURANT

at *The Inn at Gristmill Square*

## DESSERTS

**\$8.00**

Gristmill Chocolate Cake, Dark Chocolate Ganache, Nutmeg Ice Cream, Dulce de Leche

Maple Crème Brulee, Whipped Cream, White Chocolate, Mint

White Chocolate Hot Chocolate, Almond and Cranberry Biscotti, Whipped Cream, Caramelized White Chocolate

Mascarpone and Butternut Cheesecake, Butternut Puree, Candied Walnuts

**\$14.00**

Assorted Local Cheeses, Honey, Crackers, Fruit, and Spreads

## COFFEE AND TEA

Royal Cup Coffee-\$3.00 / Mighty Leaf Teas-\$3.00

French Press-small-\$6.00 / large-\$10.00

## SPECIALTY DESSERT DRINKS

NUTS AND BERRIES - Raspberry Liqueur, Frangelico, Cream 10

BRANDY ALEXANDER- Catoctin Creek Virginia Brandy, Crème de Cacao, Cream, Nutmeg 12

CHOCOLATE PLUM EGGNOG- House Infused Chocolate Brandy, Fernet Branca, Maple Syrup, Muddled Plum, Egg\* 14

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## AFTER DINNER LIBATIONS

### CORDIALS AND COGNAC

**\$10.00**

Sambuca

Grand Marnier

Cointreau

Drambuie

Amaretto Di Saronno

B&B

**\$12.00**

Remy V.S.O.P.

Courvoisier

### SINGLE MALT SCOTCH

**\$12.00**

Laphroaig-10 year

Glenlivet-12 year

Glenfiddich-12 year

**\$14.00**

Macallan-12 year

Balvenie Doublewood-12 year

### DESSERT WINE

**\$10.00**

La Fleur d'Or Sauternes

Chambers Muscat

Warre's Warrior Porto Reserve

**\$12.00**

2002 Smith Woodhouse Port

Broadbent Auction Reserve Porto