



## After

### **Lemon Bar & Fresh Berries**

Pomegranate Pearls/Lemon Curd 8.0 (V)

### **Sweet Potato- Maple Creme Brûlée**

Chai Cookie Crisps 7.5 (V)

### **Nutella Mousse & Steeplechase Toffee**

Nutella Powder/Bourbon Chocolate Sauce/Peanut Cookie Crisp/Hazelnuts/Vanilla Whip 8.0 (V)

### **Dark Chocolate Brownie & Walnut Sundae**

Chocolate Sauce/"The Hop" Vanilla Bean Ice Cream/Whipped Cream 8.0 (V)

### **Bourbon-Vanilla Pecan Pie**

Bourbon Butter Sauce/Caramel Sea Salt Ice Cream 8.0 (V)

### **Kentucky Oatmeal Spice Cake**

"The Hop" Salted Caramel Ice Cream/Bourbon-Sorghum Syrup 8.0 (V)

### **Ice Cream & Sorbet (V)**

three scoops, ask your server for choices 7.0

### **Dessert Cheese Plate**

Smoked Blue Cheese/Lavender-Honey Chèvre/Fig Jam/Local Honey/Roasted Pistachios & Walnuts/Dried Fruits/ Salty Date & Cranberry Hazelnut Crisps 10.0 (V)

### **Dessert Wine**

EOS, Late Harvest Muscato 10.0

Chateau Saint-Vincent, Sauternes '07 12.0  
Gratitude Chambourcin, Addison Farms 9.0

### **Porto**

Quinta Do Noval, Black Porto, Portugal 8.0  
Grahams Tawny Porto, Portugal 10.0

### **Sherry**

Lustau, Amontillado 7.0

### **Madeira**

Broadbent Rainwater 8.0

### **Vermouth**

Antica Distilleria Quaglia  
Vermouth Berto Blanco 7.0

### **Dessert Cocktails**

**Hazelnut Chocolatini** 12.0  
(Godiva chocolate liquor,  
Absolut vanilla, Frangelico)

### **Coffee**

*The FLPH coffee blend was created  
by Chef Kaighn & is roasted by Panacea*

*Ask for a French Press!*

*Large- 6.95  
Small- 4.95*

### **Liquors**

Frangelico- 8.0  
Kaluha- 8.0  
B&B- 10.0  
Bailey's Irish Cream- 8.0  
Di Saranno Amaretto- 8.0  
Tuaca- 8.0  
Drambuie- 9.0  
Gran Marnier- 12.0