

CHEESE AND DESSERT

Assorted Regional, Domestic and Imported Cheeses
5 Cheeses, Bread, Sesame Crackers, Walnuts, Dried Fruits 14.

*Mousse Trio**

Belgian Chocolate, Peanut Butter, Blueberry
Chef's Whim Garnish

Victory Hill Goat Cheese Cake

House-made Graham, Cherry Compote
Pistachios, Candied Fennel

Spring Strawberry Clafoutis

Spiced Almonds, Rhubarb-Sauternes Ice Cream

*Warm Flourless Chocolate Cake**

Chipotle-Cinnamon Chocolate Ganache, Molten Center, Mango
"Burnt" Marshmallow, Coconut

*Citrus Icebox**

Blood Orange Curd, Caramel, Whipped Cream, Merengue

*Vanilla Bean Crème Brûlée**

Poached Apricots, Macadamia Brittle

*Trio of Sorbets or Ice Creams**

Ask Your Server for Flavor Selection

Desserts 9.

**Indicates gluten free*

CHIMNEY *park*

OUR ICE CREAMS ARE MADE BY
COZY COW DAIRY IN GREELEY
AND SORBETS ARE MADE IN-HOUSE

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COFFEE AND TEA

*Our coffee beans are roasted for us weekly in small batches by Jackie's Java in Fort Collins and ground fresh daily.
We offer many flavors of Two Leaves and a Bud Tea.*

AFTER DINNER DRINKS

*Key Lime Pie Martini 9.
Cherry Chocolate Martini 9.
Lazzaroni Lemoncello 8.
Espresso Martini 9.*

PORT AND LATE HARVEST WINE

*Taylor Fladgate, 10 Year Tawny, Porto 7.
Taylor Fladgate, 20 Year Tawny, Porto 12.
Taylor Fladgate, 30 Year Tawny, Porto 20.
Taylor Fladgate, 40 Year Tawny, Porto 30.
Century of Fladgate Ports (1 ounce pour of each year) 40.
Taylor Fladgate, LBV, 2009, Porto (WS #16) 15.
Kracher, Auslese, Burgenland, Austria 14.
Tirecul, Les Pins, Monbazillac, France, 2012 10.
Boundary Breaks, Riesling Ice Wine, Finger Lakes, NY 8.
Duckhorn, Late Harvest Sauvignon Blanc, Sonoma, CA, 2012 10.
Royal Tokaji, 5 Puttonyos, Aszú, Hungary, 2009 18*

ASK ABOUT OUR COGNACS, SINGLE MALTS
AND OTHER AFTER DINNER SELECTIONS

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PORT AND LATE HARVEST WINE

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Taylor Fladgate, 20 Year Tawny, Porto 12.
Taylor Fladgate, 30 Year Tawny, Porto 20.
Taylor Fladgate, 40 Year Tawny, Porto 30.
Century of Fladgate Ports (1 ounce pour of each year) 40.
Taylor Fladgate, LBV, 2009, Porto (WS #16) 15.
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