

# MAIN STREET GRILL AND BAR

DESSERTS

## DESSERT MENU

### **Lemon Curd Phyllo Napoleon**

assorted citrus sections, mascarpone sorbet

### **Crème Brulée & Hazelnut Tuile Cookie**

farm fresh eggs, cream, sugar, Vermont butter

### **Apple Pie and Vermont Cheddar Cheese**

Vermont heritage apples, Vermont cheddar cheese,  
fair trade vanilla ice cream

### **Fair Trade Chocolate Pot de Crème**

candied lemon peel, biscotti, chantilly cream

### **Profiteroles with Pumpkin Ice Cream**

warm chocolate sauce

### **Warm Maple Bread Pudding**

chantilly cream, honey tuile

### **Mignardises Plate**

a collection of confections and cookies

### **Baba Au Rhum**

whipped crème fraîche, dried fruit chutney

### **Ice Creams**

- fair trade vanilla bean or chocolate
- Vermont green apple sorbet
- Vermont goat cheese sherbet

**All Dessert Items \$5**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## Coffee and Tea Selections

### Green Mountain Fair Trade Coffees

Regular and Decaffeinated 1.95

<b>Espresso</b>	single	1.95	double	2.75
<b>Cafe Latte</b>	single	2.50	double	2.75
<b>Cappuccino</b>	single	2.50	double	3.25
<b>Café Latte</b>	single	2.50	double	3.25
<b>Mocha</b>	single	2.75	double	3.50
<b>Iced Latte</b>	single	2.50	double	3.00
<b>Iced Mocha</b>	single	2.75	double	3.25

### Vermont Artisan Tea Selection 1.95

<b>English Breakfast, India</b>
<b>Earl Grey, Sri Lanka</b>
<b>Chai Masala, Fair Trade</b>
<b>Green Tea, Yunwu, China</b>
<b>Peppermint, United States (Decaf)</b>
<b>Chamomile, United States (Decaf)</b>

## Coffee Drinks

### **Main Street Warmer** 5.50

Grand Marnier, Bailey's, Kahlua, cinnamon, orange twist & whipped cream

### **Mexican Coffee** 4.95

Kahlua, whipped cream

### **Irish Coffee** 5.50

Jameson's, whipped cream

### **Vermont Maple Coffee** 5.50

Sportillase Maple liquor, whiskey, maple syrup

## Dessert Wine

<b>Moscato, 2004</b>	6.00
<b>Moscato d'Asti, "Nivole" 2005</b>	6.00
<b>Sauternes, Maison Nicolas Reserve</b>	7.50

## Cordials

<b>Amaretto Disaronno</b>	5.25
<b>Frangelico</b>	5.00
<b>Cointreau</b>	7.00
<b>Sambuca</b>	5.25
<b>B &amp; B</b>	6.75
<b>Bailey's Irish Cream</b>	5.00
<b>Grand Marnier</b>	8.00
<b>Drambuie</b>	7.00
<b>Kahlua</b>	4.75
<b>Chartreuse</b>	6.50
<b>Godiva</b>	5.25

## Cognac & Brandy

<b>Remy Martin XO</b>	22.00
<b>Remy Martin VSOP</b>	9.25
<b>Courvoisier VSOP</b>	8.25
<b>Boulard Calvados</b>	6.50
<b>Clés des Ducs VSOP Armagnac</b>	6.50

## Port

<b>Grahams, six grape ruby</b>	9.25
<b>Grahams, 10 year Tawny</b>	8.75
<b>Sandeman, founders reserve</b>	5.75
<b>Sandeman, 20 year Tawny</b>	15.00
<b>Fladgate, 10 year Tawny</b>	6.25
<b>Fladgate, 1997</b>	5.50
<b>Warres Warrior, special reserve</b>	5.50
<b>Warres LBV, vintage</b>	10.75

## Sherry

<b>Harvey's Bristol Cream</b>	4.50
<b>Lustau Sherry Amontillado</b>	4.50
<b>Lustau Sherry Jarana</b>	4.50



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