



Blue Talon Bistro
- SERIOUS COMFORT FOOD -

DESSERT PLATES



~ \$6.95 ~

CHOCOLATE MOUSSE
Traditionally Rich Bistro Classic Dessert

FRESH FRUIT TART
with Sweetened Creme Fraiche

BASQUE GATEAU
Vanilla Cream Tart with Blackberry Preserves

CRÈME BRÛLÉE
Vanilla Custard with Caramelized Sugar

CHOCOLATE NOISETTE
Sliced Chilled Terrine of Chocolate Flourless Cake
Layered with Ganache over Amaretto Sabayon

BURNT SUGAR ICE CREAM
Chef says, "Greatest Ice Cream in the World" (!)

STRAWBERRY SHORTCAKE
Pound Cake with Whipped Cream & Fresh Strawberries

GOAT CHEESE PANNA COTTA
with Fresh Fruit Soup

HOMEMADE ICE CREAM/SORBET
Ask about today's flavors...

CHEESE PLATE
A Selection of Domestic & International Cheeses
with Croutons, Apples, Walnuts & a Cider Reduction
\$13.95

For Our Guests 12 & Under...

ICE CREAM SANDWICH \$3.95
Homemade Vanilla Ice Cream between 2
Chocolate Chip Cookies

SORRY, NO CIGARS...
but some outstanding Bourbons!

Eagle Rare - 17 yr \$22
George T Staggs - 15 yr \$22
W. L. Weller - 12 yr \$20
Pappy Van Winkle - 20 yr \$25
Sazerac Rye - 18 yr \$18

French Mocha
- one part hot chocolate
- one part espresso
- one part cognac
three parts fantastic!
\$7.95

BRANDIES

COGNAC

Delemain XO - Pale & Dry \$18
Ferrand, Selection des Anges \$25
Remy Martin VSOP \$10
Courvoisier VSOP \$9
Brillet, X.O. \$18

ARMAGNAC

Cles des Ducs VSOP \$9
Larresingle VSOP \$12
Larresingle X.O. \$27
Terareze Hors d'Age \$28

MORE BRANDIES

Calvados, "Hors d'Age" Dupont \$12
Calvados, "Vieille Rsrv" Busnel \$12
Calvados, Cocquerel VSOP \$9
Marc, Hospices de Beaune \$25
Eau de Vie Framboise \$12
Eau de Vie Kirsch \$12
Eau de Vie Mirabelle \$12
Eau de Vie Poire William \$12
Alsatian Plum Brandy \$16



DESSERT WINES

PORT

Super Ruby Reserve \$6
10 yr Tawny \$9
20 yr Tawny \$12
Late Bottled Vintage Port \$10

LATE HARVEST

Muscat de Beaumes de Venise \$7
Sauternes, Ch. Les Tuilleries \$9
Vidal Blanc, Wmsbrg Winery \$7
Eiswein, Steindorfer \$9
Muscat "Essencia", Quady \$6

MADEIRA

5 YR Reserve \$6
10 YR Malmsey \$9
Terrantez (80 YR) \$32

BLACK FOREST MARTINI
Luscious Godiva Chocolate & more
with Brandied Cherries...
\$10.95

MORE THAN COFFEE...

*Signature coffees made with Illy Espresso
& Cappuccino Froth*

Blue Talon Coffee \$9
- Benedictine & Illy Espresso Liqueur

Scottish Coffee \$9
- Dewar's White Label, Drambuie & Kahlua

Decadence Coffee \$9
- Godiva Chocolate Liqueur
& Frangelico

TRADITIONAL DIGESTIFS

HERBAL

Benedictine & Brandy \$9
Chartreuse - Yellow & Green \$12
Drambuie \$9
Fernet Branca \$8
Ramazotti Amaro \$8
Elisir, Dr. Roux \$8

LICORICE

Ricard Anise #45 \$7
Pernod Pastis \$7
Prado Pastis \$7
Absente \$10
Sambuca Ramazotti \$7
Galliano \$9

Digestif: def: (Fr.) relating to or having the power to cause or promote digestion; often referring to elixirs featuring herbal or licorice flavors. Also frequently includes Armagnacs, Cognacs, Eau-de-Vies, etc.

CLASSIC LIQUEURS

Illy Espresso Liqueur \$7
Liqueur d'Orange, Prunier \$10
Mandarin Napoleon \$10
Amaretto Luxardo \$8
Cointreau \$9
Noyau de Poissy (apricot) \$9
Bailey's Irish Cream \$7
Chambord \$9
Frangelico \$7
Herbsaint \$8
Godiva - White or Dark \$8
Belle Paire (Pear - lighter) \$8
Belle de Brillet (Pear - richer) \$8

ABSINTHE

\$11.95

long denied to consumers on this side of the Atlantic, this storied digestif is once again the perfect way to end an evening - or is it just beginning?

Lucid - uber contemporary - French
Absente - smoother - Provence
Kubler - paler and a little lighter - Swiss
Grand Absente - 150 yr old recipe - French
NV Absinthe Verte - liqueur style

FRENCH PRESS COFFEE

\$7.95/pot

Individually brewed pot of rich, "dark roast" smooth *illy*.
Each pot serves approximately two cups of coffee,
so you could share . . . or not.