

THE ROOF

DINING ROOM & TERRACE



DESSERTS 8/9

MARSH GARDEN CHOCOLATE MOUSSE

our famous chocolate mousse topped with Oreo cookie crumbs and mint

SUMMER STRAWBERRY TRIFLE

layers of vanilla sponge cake with pastry cream, strawberries, and chocolate dipped strawberries

GIVE ME S'MORE

graham cracker tartlet filled with chocolate ganache and topped with torched meringue

BULLDOG CHOCOLATE RASPBERRY LAYER CAKE

layers of chocolate cake, chocolate mousse, and chocolate ganache topped with raspberries and whipped cream

KEY LIME TART

traditional key lime custard with graham cracker crust and topped with whipped cream, garnished with candied lemon rind

OUR CLASSIC RICE PUDDING

topped with whipped cream and cinnamon

YALE BOWL OF BERRIES

CHOCOLATE CHIP COOKIES

ICE CREAM OR SORBET

COFFEE & TEA

COFFEE 4.5

ESPRESSO 5.5

CAPPUCCINO 5.5

SELECTION OF TEAS 4.5

DESSERT WINE, PORT, SHERRY & COGNAC

Castelnau de Suduiraut 10.5
Sauternes, France, 2009

W. & J. Graham's Six Grapes Port 8.5
Douro Valley, Portugal, N/V

W & J. Graham's, 20 Year Old Tawny Port 20
Douro Valley, Portugal

González Byass, Nectar Pedro Ximenez Dulce Sherry 9.5
Jerez, Andalucia, Spain

Courvoisier, VSOP 13

Courvoisier, XO 22

Rémy Martin, XO 34

Hennessy, Privilège, VSOP 15

SINGLE MALT & BLENDED SCOTCH

Glenfiddich, 12 Year Old 12

Laphroaig, 10 Year Old 13

The Glenlivet, 12 Year Old 15

The Macallan, 12 Year Old 16

Oban, 14 Year Old 17

Johnnie Walker Platinum 29

Lagavulin, 16 Year Old 21