



*desserts:*

*southern pecan pie, molasses cream 7*

*peach cobbler*

*chilton co. peaches, cornmeal biscuit, vanilla ice cream 8*

*warm chocolate molten cake*

*candied pecans, calhoun county cappuccino ice cream 8*

*lemon panna cotta, fresh blueberries, shortbread cookies 8*

*homemade angel food cake*

*orange glaze, citrus supremes, vanilla pastry cream 7*

*dark chocolate terrine*

*almond brittle, bing cherry-warre's warrior port wine sauce 8*

*blueberry buckle, vanilla ice cream 7*

*all desserts made in house with real butter, local cream, fresh fruit,  
and the finest belgium chocolate*

*pastry chef elizabeth jackson*

*dessert wine and port:*

*michel chiarlo moscato d'asti '08, france 9/32*

*chateau carmes de riessec sauternes '05, france 39*

*fonseca porto bin 27 reserve 7/49*

*warres warrior porto reserve 8/56*

*fonseca 20 year tawny port 14/110*