

# THE PARK ROOM

## *Specialty Coffee, Tea and Port Wine*

**Muscat Vin De Glaciere** / \$15

**Sandeman's Founders Reserve Port** / \$15

**Dow's 20 Year Tawny Port** / \$20

**Dolce Late Harvest by "Far Niente"** / \$20

### **Park Lane Coffee**

amaretto, kahlua, godiva liqueur / \$9

### **Irish Coffee**

irish whiskey / \$9

### **Mexican Coffee**

kahlua and crème de cacao / \$9

### **Italian Coffee**

sambuca and galliano / \$9

**Espresso** / \$6

**Double Espresso** / \$7

**Cappuccino** / \$7

**Regular or Decaf House Blend** / \$6

### **"T"**

Thunderbolt Darjeeling Black, Decaf Breakfast Black, Chamomile Flowers Herbal, Peppermint Leaves Herbal, Organic Breakfast Black, Lavender Earl Grey Black or Long Life Green / \$6

## *Desserts*

Enjoy these Chef selected Dessert/Port Wine combinations

**Muscat Vin De Glaciere or  
Sandeman's Founders Reserve Port**

Dessert and Wine \$18

**Dow's 20 Year Tawny Port or  
Dolce Late Harvest by "Far Niente"**

Dessert and Wine \$23

**Chilled Strawberry Balsamic Soup**

white chocolate gelato / \$8

**Mrs. Helmsley's Key Lime Pie**

berry coulis / \$8

**Junior's New York Cheesecake**

balsamic and black pepper macerated strawberries / \$8

**Warm Chocolate Molten Cake**

mint chip gelato / \$8

**Vanilla Bean Crème Brûlée**

silky custard topped with crispy turbinado sugar / \$8

**Chantilly Berry Parfait**

graham cracker crumbs and berry coulis / \$8

**Sorbet or Gelato Trio**

mango, cassis and lemon sorbet

or white chocolate, mint chip and strawberry gelato / \$8

**Chef's Cheese Selection**

english crackers, baguette, grapes and dried fruit / \$12

**Executive Chef - Michael J. Hill**