



# DESSERT MENU

## SWINE, WINE & GOOD TIME!

7352 E. 29th Avenue • Denver, 80238

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[www.theberkshirerestaurant.com](http://www.theberkshirerestaurant.com)

## SUMMER 2010 DESSERTS

### **Homemade Haystack Cheesecake | 6.5**

Made with Boulder Haystack goat cheese on a buttery graham cracker crust with fresh balsamic strawberries

### **Chocolate Pretzel Tart | 6**

Topped with a warm crunchy peanut butter sauce & chocolate dipped pretzel

### **Lemon Tart | 7**

On a pine nut crust served with a side of blueberry tarragon compote

### **Agave Nectar Semifreddo | 6**

Served with Amarena cherries topped with slivered almonds

### **Farmers Market Special | 6**

Crystallized Won-Ton Tian filled with white chocolate mousse served with fresh seasonal berries

### **Classic Sundae | 5.5**

Three scoops of vanilla, topped with chocolate sauce, whipped cream and a cherry

## DRINKS

### **Dessert Martinis**

#### **Espresso Martini | 8.5**

Double Espresso Vodka, Frangelico, Cream

#### **Deez & Berries | 8**

Better than fruit cake. Frangelico, Bailey's and Chambord chilled and served straight up

### **Dessert Wines**

#### **Tokay Dessert Wine | 6.5**

Caramel and toffee sweetness with hints of currant

#### **Desiree Dessert Wine | 6.5**

Light, sweet with notes of chocolate

#### **Poces Tawny Port | 8.5**

10 year old, product of Portugal

### **Sip It Slowly**

#### **Remy Martin VS (Neat) | 10**

A favorite of "The Ladies Man"

#### **Grand Marnier (Snifter) | 8.5**

The Perfect end to your meal