



Washington Duke  
Inn & Golf Club

## SWEETS

LEMON CHEESECAKE \$10 *vegan*  
blueberry compôte, chantilly, yuzu sauce

STRAWBERRY CHIBOUST TORTE \$10 *vegan*  
basil infused strawberry, lemon buttermilk sherbet

CHOCOLATE DEVIL'S FOOD CAKE \$10  
*gluten free, vegetarian*  
diner's icing, milk chocolate mousse, vanilla cremeux,  
caramel sauce

PEACH TART \$10 *gluten free, vegan*  
almond shortbread, blackberry coulis, oat milk ice  
cream

BANANA FOSTER CREME BRULEE \$10 *gluten free,*  
*vegetarian*  
brown sugar rum custard, pecan sandies

WARM CHOCOLATE MOLTEN CAKE \$10 *vegetarian*  
creme anglaise, raspberry gelato

TRIO of COOKIES \$6  
peanut butter oatmeal cream *gluten free, vegan*  
chocolate fudge *gluten free, vegetarian*  
lemon shortbread *gluten free, vegetarian*

## COFFEE

french press coffee \$7  
chai \$4  
rainforest certified coffee \$4  
iced coffee \$5  
espresso \$3½  
cappuccino \$5  
hot tea \$4  
cafe latte \$5  
cafe mocha \$5



## COGNAC & BRANDY

Courvoisier VSOP \$14  
Remy Martin VSOP \$15  
Hennessy VSOP \$17  
Courvoisier XO \$38  
Remy Martin XO \$45  
Hennessy XO \$45  
Remy Martin Louis XIII \$400

## PORT & MADEIRA

Taylor Fladgate '40 Year Tawny' \$55  
2011 Croft Porto \$27  
Taylor Fladgate '20 Year Tawny' \$15  
1996 Broadbent 'Colheita' Madeira \$13  
Taylor Fladgate '10 Year Tawny' \$12  
2003 LBV Warre's \$11

## SHERRY

Lustau San Emilio Pedro Ximenez \$8  
East India Solera Rare Cream \$7½  
Harvey's Bristol Cream \$6  
Bodegas Dios Baco Oloroso \$5½  
Lustau Jarana Light Fino \$5

## DESSERT WINE

	Glass / Btl
Massolino Moscato d'Asti	\$5 / \$30
Michele Chiarlo Nivole Moscato d'Asti	\$6 / \$36
La Fleur d'Or Sauternes	\$8 / \$96
Badia a Coltibuono Vin Santo	\$13 / \$78
Far Niente Dolce	\$18 / \$112
M. Chapoutier Banyuls	~ / \$50
Inniskillin Ice Wine Vidal	~ / \$105
Royal Tokaji Tokaji-Aszú 5 Puttonyos	~ / \$120

*please dial extension 6146 for Room Service*

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

~ Executive Chef Jason Cunningham ~