

# THE PARK ROOM

## *Specialty Coffee, Tea and Port Wine*

**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

### **Peppermint Patty**

Peppermint Schnapps, Creme de Cacao,  
Creme de Menthe and Hot Chocolate / \$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

### **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

**Mrs. Helmsley's Key Lime Pie / \$8**

### **Warm Apple Cake**

caramel sauce, cinnamon gelato / \$8

### **Junior's New York Cheesecake**

berry coulis / \$8

### **Chocolate Molten Cake**

ginger snap gelato / \$8

### **Pecan & Bourbon Crème Brûlée**

chocolate drizzle / \$8

### **Vanilla Rice Pudding**

sun-dried currants and honey / \$8

### **Chef's Cheese Selection**

english crackers, grapes and dried fruit / \$12

**Executive Chef - Michael J. Hill**