

Back Bay Grill

Dessert \$9.00

Crème Brûlée

“Chocolate Three Ways” - Marquise, Bete Noir, Chocolate Ganache Sauce

Caramel Ice Cream with Bourbon Caramel Sauce & Almond Lace Cookie

White Chocolate Ice Cream with Chocolate Sauce & Chocolate Spaghetti

Spiced Apple Cake with Cinnamon Ice Cream & Buttered Rum Apple

Dessert Wines by the Glass

Pacific Rim Framboise. <i>Washington</i>		
Blandy's Rainwater Madeira. <i>Madeira</i>	N.V.	\$6
Solera 1847 Sherry. <i>Spain</i>		
Domaine de Durban Muscat. <i>France</i>	2007	\$9
Château Prost. <i>Sauternes</i>		

Port Wines by the Glass

Tawny Ports

Sandeman 10 Year Old	N.V.	\$9
Ferreira 10 Year Old	N.V.	\$9
Kopke 10 Year Old	N.V.	\$9
Kopke 20 Year Old	N.V.	\$13
Taylor Fladgate 30 Year Old	N.V.	\$25

Ruby Ports

Kopke	N.V.	\$ 6
Burmester	N.V.	\$ 7
Noval	N.V.	\$ 7
Fonseca	N.V.	\$ 9

Vintage and Late Vintage Ports

Sandeman “LBV”	2004	\$ 10
Fonseca “LBV”	2005	\$ 11
Taylor Fladgate “Vargellas”	2005	\$ 11

Coffee

N.V. French Roast Coffee	\$3.00
Espresso	\$3.50
Double Espresso	\$4.00
Cappuccino	\$4.00
2006 All above can be made decaffeinated	\$15

Teas

\$4.00

Ceylon

Estate Grown, Dark, Distinct long Flavors

Oolong

Light, Nutty, Smooth.

Moa Jian Green Tea

Finest Chinese Green Tea

Darjeeling

Strong character yet delicate, with a nutty finish

ZZZ

Whole Egyptian Chamomile flowers mixed with French Lavender

Koh Samet Sun

Organic Lemongrass, Ginger, Orange Peel, Tiwane

Mint

Pure Crumbled Mint leaves

Cognacs

Courvoisier V.S.O.P.	\$10
Hennessy V.S.O.P.	\$10
Remy Martin V.S.O.P.	\$10
Remy Martin 1738	\$14
Courvoisier X.O.	\$22
Hennessy X.O.	\$26
Remy Martin X.O.	\$26

After Dinner Samplers

Macallan Scotch Sampler 10year, 12year, Cask Strength	\$20
V.S.O.P. Cognac Sampler Hennessy, Courvoisier, Remy Martin	\$12
Remy Martin Sampler V.S.O.P. , Remy Martin 1738, X.O.	\$25
X.O. Cognac Sampler Hennessy, Courvoisier, Remy Martin	\$30