

# LITTLE RIVER INN



## HOUSE MADE DESSERTS

### LITTLE RIVER INN OLALLIEBERRY COBBLER 8.50

Cora's original recipe baked under a butter crust  
served warm topped with vanilla ice cream

### DARK CHOCOLATE MOUSSE 8.00

Decadent and light, served with whipped cream, Maldon sea salt,  
extra virgin olive oil, and fresh berries

### HOT FUDGE SUNDAE 7.00

HOUSE MADE fudge sauce over vanilla ice cream with whipped cream,  
nuts, cherry and tuille cookies

### ARROZ CON LECHE 8.00

short grained rice "pudding" slowly cooked with orange zest, allspice, nutmeg, port, cinnamon, and milk, garnished with golden raisin compote

### Ports & Dessert Wines

BEN RYE LATE HARVEST MOSCATO	8.00
BRUTOCAL, CALIFORNIA ZINFANDEL PORT	8.00
RAMOS PINTO 30 YEAR TAWNY PORT	20.00
RAMOS PINTO PORTOFINO RUBY PORT	8.00
WARRE'S OTIMA 10 YEAR TAWNY PORT	8.00
WARRE'S "WARRIOR" RESERVE PORT	8.00
GREENWOOD RIDGE LATE HARVEST RIESLING	8.00

### Cognac

COURVOISIER V.S.O.P.	15.00
HENNESSY V.S.O.P.	14.00
REMY MARTIN V.S.O.P.	14.00

### Coffee Specialties

CORA'S INDULGENCE Caramel and Chocolate Latte	5.00
ESPRESSO	4.00
CAPPUCCINO	4.50
CAFFELATTE	4.50
MOCHA LATTE	4.25

### Single Malt Scotch

GLENKINCHIE 10 YEAR	14.00
LAPHROAIG 10 YEAR	12.00
MACALLAN 12 YEAR	18.00
MACALLAN 15 YEAR	25.00