

Sublime Sweets

-dessert wine flights on reverse-

NIBBLERS signature cheesecake fritters	6
sweet cream cheesecake, cinnamon, pastry, guava coulis	
<i>suggested pairing: Cedar Mountain Viognier Port or the Housemade Treats flight</i>	
warm oatmeal apple crumble	8
Devoto Gardens apples, cinnamon, clove, vanilla gelato	
<i>suggested pairing: Bacalhãa Moscatel de Setúbal or the Creamy Caramel flight</i>	
artisan blackberry cabernet sorbet	5
cigarette gaufrette	
<i>suggested pairing: Banfi Brachetto d'Aqui or the Obscure Italians flight</i>	
Fiorello's caramel balsamic gelato	6
French butter wafer	<i>suggested pairing: Kijafa cherry wine</i>
seasonal fruits	10
local fruits crudité, dark chocolate almond fondue	
<i>suggested pairing: Quady "Ellysium" or the Muscat Melodies flight</i>	
frangipane baklava	7
almonds, pistachios, almonds, pistachios, baharat, cinnamon chantilly	
<i>suggested pairing: Canava Rousseos Mavrothiro or the Creamy Caramel flight</i>	
a little something chocolate	A.Q.
(housemade chocolate specialty, changes daily)	
<i>suggested pairing: Hidalgo Pedro Ximenez or the Chocolate Lover's flight</i>	

STEAM

(add 1.00 for almond milk)

McLaughlin fair trade organic coffee, regular or decaffeinated	2
Numi fair trade organic hot tea service	3
Hot spiced Apple Cider	4
Café au Lait	3
Scharffen Berger Hot Chocolate	5
Warm Almond Milk with spices	5
Chai Tea Latte	5
Mexican Hot Chocolate	6
Macadamia, Coconut or Mint Hot Chocolate	6
Café NIBBLERS coffee, vanilla soju & cocoa cream	9
Hard Eggnog housemade eggnog, cinnamon infused soju & fresh nutmeg	9
Café Canela coffee, housemade cinnamon liqueur & whipped cream	11
Café Framboise coffee, Aqua Perfecta raspberry liqueur & whipped cream	10
Cocoa Maison vanilla infused soju & Scharffen Bergen chocolate	9
Cocoa la Menthé soju, Scharffen Berger chocolate & peppermint syrup	10
Spiced Apple warm cider, cinnamon infused soju & whipped cream	9
Caramel Apple warm cider, late harvest PX dessert wine & caramel	11

FEATURED DESSERT LIBATION

Bacalhãa Moscatel de Setúbal, "J.P. Moscatel"(Portugal) 9
Portuguese muscat grapes this rare, silky, elegant wine with hints of almond & bitter orange.

chef de patisserie: trace leighton
cakeage 2.00 per guest

www.nibblers Eatery.com

01/02/09

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