

The Continental
Mid-town

PASTRY CHEF

Chris Buretta

MIX & MATCH DESSERT FLIGHTS

3 flight \$16.00

5 flight \$25.00

BUTTERBEER FLOAT

fall spiced ice cream & cream soda

6.00

MAPLE CRÈME BRÛLÉE

gingersnap cookies

6.00

DEEP DISH COOKIE

warm half and half brownie &
chocolate chip cookie, vanilla ice cream

7.00

RICOTTA DONUTS

chocolate hazelnut mousse,
cinnamon sugar, hazelnut crunch

6.50

**WARM ICE CREAM
SANDWICH**

lightly toasted sweet roll
filled with cherry-almond ice cream

6.00

BANANA FLUFFERNUTTER

banana cake, peanut butter mousse,
toasted marshmallow, banana ice cream

6.00

BLOND BOMBSHELL

blondie with malted vanilla ice cream,
whipped cream, butterscotch sauce

6.00

**APPLE CINNAMON
CHEESECAKE**

candied apple, graham cracker,
mascarpone, cinnamon ice cream

6.50

ICE CREAM & SORBETS

chef's choice

5.00

*C^{the}ontinental
Mid-town*

S I N G L E M A L T S C O T C H

Monkey Shoulder	12.00
Glenfiddich 12 Year	12.50
Glenlivet 12 Year	13.50
Laphroaig 10 Year	13.50
Balvenie Double Wood 12 Year ..	14.50
Macallan 12 Year	18.00
Johnnie Walker Blue Label	40.00

P O R T

Graham's 6 Grape	9.50
Taylor Fladgate LBV Porto	12.00

C O G N A C

Hennessy VS	13.00
Remy Martin VSOP	15.00
Remy Martin XO	30.00

B O U R B O N & R Y E

Bulleit	10.00
Knob Creek	11.50
Angel's Envy	13.00
Woodford Reserve	14.00
Whistle Pig 10 Year	15.00
Booker's	16.00

C O R D I A L S

Amaretto DiSaronno	8.00
Frangelico	8.00
Grand Marnier	9.00
Godiva	9.00
Baileys	9.00
Kahlua	9.00
Green Chartreuse	13.00