



Dessert

REGENCY GOVERNOR'S TRUFFLE TORTE

Passion fruit sauce

\$9

ROCKBRIDGE RIESLING-POACHED BOSCH PEAR

Lemon mascarpone cream and pistachio brittle

\$8

REGENCY SOUFFLÉ OF THE EVENING

Seasonal flavors

\$11

ORANGE CRÈME BRÛLÉE

Cranberry orange relish and burned star anise crunch

\$8

TRIPLE CHOCOLATE ESPRESSO TRIO

Rich, delicious, sensual

\$10

SOUTHERN PECAN PIE REGENCY DESSERT TASTING

Cinnamon ice cream

Seasonal favorites

\$10

\$10

WILLIAMSBURG INN HAZELNUT ICE CREAM CAKE

Marinated strawberries and triple fudge sauce

\$11

THIS EVENING'S SWEET INDULGENCE

priced daily

SELECTION OF ARTISAN CHEESES

\$12

All income from Colonial Williamsburg hotels and restaurants supports the educational mission of The Colonial Williamsburg Foundation, the not-for-profit organization that operates the Historic Area. Colonial Williamsburg welcomes private contributions. Friends interested in discussing gifts to the Foundation are invited to contact the Director of the Colonial Williamsburg Fund, The Colonial Williamsburg Foundation, Post Office Box 1776, Williamsburg, Virginia 23187-1776.

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COGNAC

Remy Martin, "King Louis XIII"	\$225
Remy Martin XO	32
Hennessy "Paradis" Extra	40
Kelt VSOP	14
Pierre Ferrand "Cigare"	20
Remy Martin "Club"	24

GRAND MARNIER

Cuvée du Cent Cinquantenaire	\$45
Cuvée du Centenaire	30

ARMAGNAC

Larressingle XO	\$22
Sempe VSOP	12

PORT

Dows 1985	\$35
Sandeman 1997	25
Smith Woodhouse 1977	45
Taylor Fladgate 10 year Tawny	10
Taylor Fladgate 20 year Tawny	18

DESSERT WINES

Barboursville Vineyards, "Phileo"	\$15
Dolce Wine Company (Far Niente), "Dolce" 2001	40
Steindorfer, "Cuvee Klaus" Eiswein 2002	20

COFFEES

Cappuccino	\$5
Espresso	3