

## *Dessert Wines*



*Glass (4 ounces)*

### ***Azule \$12.00***

A port style blueberry wine aged and fermented in oak for 12 months. Abundant sweet oak nuances complement the full bodied texture and grainy tannins.

### ***Amora \$10.00***

Rusty red hued with crisp raspberry and blackberry flavors with accents of black tea and lingering sweetness.

### ***Plum Wine \$6.75 (6 ounces)***

A beautiful blush wine with subtle plum flavor, aroma, and a hint of sweetness.

### ***After Dinner Peach \$6.75 (6 ounces)***

Velvety with a clean finish; a medium body and mild sweetness. Richly textured with assertive peach aromas.

### ***Raspberry \$8.00***

Medium bodied and full acidity blend perfectly with this very sweet aperitif.

### ***Foggy Bog \$10.00***

Eau de vie blended with unfermented cranberries and flavored with spices: the essence of New England.

### ***Vidal Dessert \$12.00***

Subtle hints of apricots, peaches and honey.

### ***Strawberry Dessert \$10.00***

100% strawberry wine fortified with estate brandy creates a wonderful dessert wine with a mild heat finish balanced with the sweetness of strawberries.

### ***Black Currant \$11.00***

Deep, smoky aromas, lush black currant flavors and a long silky finish.

## *Dessert*



### ***Chocolate S'more \$9.00***

Chocolate Torte, Graham Crust, Marshmallow Brûlée

### ***Riesling Crème Brûlée \$9.00***

Poached Pears, Maple Cookie

### ***Citrus Crepes \$9.00***

Hot Ginger Caramel, Meyer Lemon Gelato

## *Café and Teas*



*Coffee* \$3.00

*Decaffeinated* \$3.00

*Café Press* \$6.00

*Loose Leaf Teas* \$3.00



## *I's at Nashoba Winery*

*Executive Sous Chef Keith Desjardin*

*Executive Chef Steven Sprague*

