Desserts

Crème Brûlée (GF) 12
A classic French custard Infused with chef's flavor of the week.
Finished with a burnt sugar crust.

Peppermint Profiterole 12
House made peppermint ice cream, hot fudge, and crushed candy canes.

Charlotte au Chocolate (GF) 12
An 1844 House classic.
A decadent flourless chocolate cake with accents of coffee and brandy.
Accompanied by a trio of sauces.

Belgian Dark Chocolate Mousse (GF) 12
Raspberry coulis and white chocolate ganache.

Cheese Plate 12
An assortment of Cheeses and Fruit to end a great meal.
Pair it with a wonderful glass of Port.
Tawny Port...
Bin 27
Fairbanks

Dessert Du Jour 12

Ask us about our Vegan Options 12

Please ask your server about one of our Specialty After Dinner Cocktails.

Maple Chai Martini 15
Brandy Alexander15
Espresso Martini 15
Affogato 15
Banana Foster Martini 15
Kir Royale 15

Coffee 4
Raquette River Roasters
Midnight Lullaby Dark Roast & Triple R Decaf Medium Roast

Espresso 4
Regular & Decaf

Hot Tea 4
Ask your server to view our selection of fine teas.

1844 Hot Cocoa
Our feature blend of hot cocoa
Add a shot of warm fuzzy… Mocha Cream, Rumchata, etc.…. for an additional cost
. Ask your server for wonderful suggestions.

Desserts

Crème Brûlée (GF)
A classic French custard infused with the chef's flavor of the week, finished with a caramelized burnt-sugar crust. Creamy beneath, crisp on top.

Chocolate Pomegranate Tart (GF,VEGAN)
Rich vegan chocolate ganache with pomegranate gelée.

Charlotte au Chocolate (GF)
An 1844 House classic: flourless chocolate cake with notes of coffee and brandy, served with a trio of sauces.

Belgian Dark Chocolate Mousse (GF)
Belgian dark chocolate mousse with raspberry coulis and white chocolate ganache, an elegant finish to any meal.

Peppermint Profiterole
House-made peppermint ice cream in a choux puff, topped with hot fudge and peppermint candies.

Dessert Du Jour
Ask your server about today's featured dessert, made with seasonal ingredients.

Vegan Options
Ask your server about our vegan dessert selections.

Specialty After-Dinner Cocktails
Ask your server about our specialty after-dinner cocktails, made to pair with dessert.

Brandy Alexander 12
Hot Toddy 12
Dutch Chocolate Truffle Martini 12
Affogato 15
Salted Caramel White Russian 12
Maple Chai Martini 12

Coffee & Hot Beverages

Coffee 5
Freshly brewed Raquette River Roasters coffee: Midnight Lullaby Dark Roast or Triple R Decaf Medium Roast.

Espresso 5
Regular or decaf espresso, served with house-made biscotti.

Hot Tea 4
A selection of fine teas. Ask your server for today's offerings.

1844 Hot Cocoa 4
Our signature hot cocoa. Add a shot of Mocha Cream, Rumchata, or another "warm fuzzy" for an additional cost. Ask your server for recommendations.

All you need is love. But a little chocolate now and then doesn't hurt.
Charles M. Schulz