

Desserts

Crème Brûlée (GF)

Enjoy a classic French custard, infused with the chef's flavor of the week and finished with a perfectly caramelized burnt sugar crust. This gluten-free treat offers a delightful combination of creamy and crunchy textures.

Vegan Olive Oil Cake

Vegan olive oil cake, lemon zest and topped with powdered sugar and fresh berries for deliciously subtle flavors and an ultra-moist delicate crumb.

Charlotte au Chocolate (GF)

Experience an 1844 House classic: a decadent flourless chocolate cake accented with hints of coffee and brandy. Served with a trio of complimentary sauces, this gluten-free dessert is truly indulgent.

Belgian Dark Chocolate Mousse (GF)

Savor the deep flavors of Belgian dark chocolate mousse, accompanied by raspberry coulis and luscious white chocolate ganache. This gluten-free option is an elegant finish to any meal.

Cheese Plate

Conclude your meal with an assortment of fine cheeses and fresh fruit. Pair this selection with a glass of Tawny Port, Bin 27, or Fairbanks for a classic after-dinner experience.

Dessert Du Jour

Ask your server about our featured dessert of the day, crafted with seasonal ingredients and creative flair.

Vegan Options

Inquire with your server about our delicious vegan dessert selections, designed to satisfy every palate.

Specialty After-Dinner Cocktails

Please ask your server about our unique specialty after-dinner cocktails, crafted to complement your dessert experience.

The Toblerone 12

Affogato 12

Raspberry Cheesecake Martini 12

Mint Chocolate Chip Martini 12

Espresso Martini 12

Aperol Orange Creamsicle 12

Coffee & Hot Beverages

Coffee 5

Enjoy freshly brewed Raquette River Roasters coffee, featuring Midnight Lullaby Dark Roast and Triple R Decaf Medium Roast.

Espresso 5

Choose between regular and decaf espresso, served with house made Biscotti

Hot Tea 4

Discover our selection of fine teas—ask your server for today's offerings.

1844 Hot Cocoa 4

Warm up with our signature blend of hot cocoa. For an extra treat, add a shot of Mocha Cream, Rumchata, or another “warm fuzzy” for an additional cost. Ask your server for delightful recommendations.