



## *King's Arms Sweet Treats*

### *Snow Eggs 9*

Beat the whites as you do for savory cake, till you can turn the vessel bottom upward without their leaving it...put in two spoonful's of powdered sugar & a little orange water... dish up your whites with custard. A little wine stirred in is a great improvement.  
(James Hemings, Chef d' Cuisine to Thomas Jefferson, 1787-1794)

### *To Make a Carolina Rice Pudding 8*

Take half a pound of rice, wash it clean, put it into a sauce pan with milk, nutmeg, cinnamon beat fine a little lemon peel & apples & sweeten to you palate... throw some fine sugar & burn it with a hot iron

### *Bread Pudding 8*

Take the crumb of a Penny Loaf, & pour in a good milk, butter, sugar to your palate nutmeg & eggs....Serve warm & pour it over with wine sauce.  
(The Experienced English Housekeeper, Elizabeth Raffald, 1769)

### *A Pecan Pie 8*

Make a good past add to it your pecans pick'd clean of any shell, eggs, butter unrefined sugar to your palate mixed together..place in a moderate oven for one hour

## *Kings Arms Ice Cream Selection 7*

### *A la Mode 3*



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## King's Arms Dessert Beverages

### Sweet Wines to End a Meal

|  |      |
|--|------|
| <i>Domaine de Durban Muscat, France</i>        | \$9  |
| <i>Leacock's Rainwater, Madeira</i>            | \$9  |
| <i>Blandy's 10 year Malmsey, Madeira</i>       | \$9  |
| <i>Port, Taylor Fladgate, 10 year Portugal</i> | \$8  |
| <i>Port, Taylor Fladgate, 20 year Portugal</i> | \$12 |
| <i>Harvey's Bristol Cream, Spain</i>           | \$8  |
| <i>Dry Sack, Spain</i>                         | \$8  |
| <i>Church Creek Late Harvest Red, Virginia</i> | \$10 |

### Cognac and Liqueurs

|                              |      |
|------------------------------|------|
| <i>Amaretto Disaronno</i>    | \$9  |
| <i>B&amp;B</i>               | \$9  |
| <i>Bailey's Irish Cream</i>  | \$8  |
| <i>Chambord</i>              | \$10 |
| <i>Drambuie</i>              | \$10 |
| <i>Frangelico</i>            | \$8  |
| <i>Grand Marnier</i>         | \$11 |
| <i>Hennessey XO</i>          | \$32 |
| <i>Kahlua</i>                | \$8  |
| <i>Pernod</i>                | \$8  |
| <i>Remy Martin VSOP</i>      | \$12 |
| <i>Remy Martin XO</i>        | \$32 |
| <i>Romana Sambuca</i>        | \$8  |
| <i>Cles De Ducs Armagnac</i> | \$12 |
| <i>Courvoisier VSOP</i>      | \$10 |



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