



**Maine Cranberry Buckle** 8  
Grand Marnier | Citrus Mascarpone

**Espresso Sponge Cake** 8  
Dark Chocolate Glaze | Candied Citrus  
Maple Praline Ice Cream

**Winter Citrus Tart** 7  
Lemon | Lime | Brown Butter Pastry

**Crème Brûlée** 7  
Daily Preparation

**Vanilla Bean Cheesecake** 9  
Brandied Apples

**Gelato** 7  
Chef's Daily Selection

## HOT BEVERAGES

**Fresh Ground Coffee** 3

**Choice of Hot Teas** 3

**Espresso** 4

**Cappuccino** 5

**Latte** 5

**Mochaccino** 6

## AFTER DINNER DRINKS

**Noval Black Porto** 9

**Noval Tawny Porto** 9

**Warre's Otima 10 year Old Tawny Porto** 9

**Sandeman's 20 year Old Tawny Porto** 12

**Hartley & Gibson's Fino Dry Sherry** 9

### PRIVATE EVENTS

Noble Kitchen + Bar offers indoor and outdoor spaces to accommodate 14-120 guests.

Contact Rachel Johnson 207-837-6565 ext 6705  
rjohnson@thebrunswickhotel.com

*~ Please inform your server of any allergies. ~*

**Executive Chef ~ Jeremy Lamoureux**  
**Sous Chef ~ Will Gottshalk**