

Citron Crème Brulee

blueberry & almond biscotti

Specialty • Tropical Pavlova

crisp meringue, passion fruit mousse, exotic sorbet

Classic • Profiteroles

*mini puffs, vanilla bean ice cream, sugar roasted almonds,
white & dark chocolate sauce*

New York Style Cheesecake

preserved strawberries, chantilly cream

Old Fashioned Peach Pie

buttered brioche, nutmeg, caramel ice cream

gluten free Malted Milk Chocolate Ganache Tart

brown-butter almond crust, toasted marshmallow cream

Hot Chocolate Sundae

*chocolate & vanilla ice cream, toffee brownie, house-marshmallows,
caramel corn, warm espresso chocolate drizzle*

HOUSE-MADE ICE CREAM & SORBETS • 9

Ice Cream

• *Vanilla Bean* • *Milk Chocolate* • *Dulce de Leche*

Sorbet

• *Key Lime* • *Exotic* • *Blackberry*

DESSERT MARTINIS • 14

Chocolate

Vanilla Vodka, Godiva Chocolate, Creme de Cacao

Espresso

Vanilla Vodka, Espresso, Kahlua

DESSERT WINES

Alma das Culcadas *Madeira* 14 / 56

Chateau Laribotte - Sauternes *Bordeaux* 15 / 60

Quady - Elysium Black Muscat *California* 19 / 76

Far Niente Dolce - Late Harvest *Napa Valley* 33 / 132

PORTS & COGNACS

Taylor Fladgate

Late Bottle Vintage 14. • 10 Yr Tawny 16.

20 Yr Tawny 18. • 40 Yr Tawny 42.

Courvoisier VS 14. • Camus VS 17.

Hennessy VS 19. • Remy VSOP 22.

Louis XIII de Remy Martin Experience

.5 oz 90. 1 oz 180. 2 oz 360.

COFFEES & TEA

Espresso 4.25 Double Espresso 5.95

Cappuccino 5. Latte 4.50

Private Reserve Coffee 3.95 Selection of Fine Tea 2.95