

Dessert

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| Assorted Ice Creams or Sorbet <i>Please ask your server for today's choices</i> | 7 |
| Crème Caramel with Sugared Raspberries <i>Pair with a glass of Torres Floralis Aqua D'Oro Muscat, \$6</i> | 8 |
| Chocolate Ganache with Brandied Cherries, Oranges, Meringue and Chocolate Paper <i>Pair with a glass of Domaine de la Tour Vielle Banyuls, \$7</i> | 8 |
| Strawberry and Champagne Gelee with Sweet Goat Cheese Cream and Madeleines <i>Pair with a glass of CapriNatura Organic Limoncello, \$8</i> | 8 |
| Fresh Fruit Tart with Berry Sauce and Vanilla Honey Whip <i>Pair with a glass of Chateau Coutet Sauternes, \$8</i> | 8 |

coffee & espresso

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| Starbucks® Coffee | 3 |
| Cappuccino, Latte & Mocha | 3.5 |
| Hot Chocolate | 3.5 |
| Extra Shot | |
| Caramel, Vanilla, Sugar Free Vanilla | 1 |
| Kahlúa or Kerrygold Irish Cream Liqueur | 10 |
| Grand Marnier | 12 |

liquid dessert

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| Taylor Fladgate 10 Year Tawny Port | 8 |
| Alvear Don PX 2011 | 10 |
| Torres Floralis Aqua D'Oro Muscat | 6 |
| Dr. Loosen Riesling Beerenauslese 2011 | 15 |
| Chateau Coutet Sauternes | 8 |
| Chateau Haut-Charms Sauternes | 6 |
| Badia a Coltibuono Vin Santo | 12 |
| Disznoko Tokajji 5 Puttonyos | 10 |
| Domaine de la Tour Vielle Banyuls | 7 |
| Massenez Crème de Cassis or Pêche | 7 |
| CapriNatura Organic Limoncello | 8 |
| Sibona Chamomile Liqueur | 12 |
| Torres 30 YR Brandy Jaime I | 18 |
| Hennessy VS | 14 |
| Paul Giraud Cognac Napoleon | 12 |
| Tariquet Armagnac VSOP | 11 |
| Huard Calvados | 12 |
| E.Massenz Poire William Eau de Vie | 10 |
| The Macallan 12 | 12 |
| The Glenlivet 12 | 12 |
| Marcarini Barolo Chinato (Digestive) | 7 |
| Campari | 10 |