



DESSERTS

FAMOUS BRANDIED APRICOT CHOCOLATE TRUFFLES

CANDIED ORANGE PEEL, CHANTILLY CREAM
10

GLUTEN FREE ALMOND & LEMON TART*

VANILLA GELATO, BLUEBERRY-BASIL COULIS,
MARCONA ALMOND, CANDIED LEMON
12

BERRIES & CREAM*

FRESH SEASONAL BERRIES, CHANTILLY
10

PUMPKIN CHEESECAKE

CHOCOLATE MIRROR GLAZE,
WHIPPED CREAM
12

LEMON LAVA CAKE BLONDIE

RASPBERRY SAUCE, FRESH BERRIES
12

KEY LIME CHARLOTTE

PECAN PRALINE, LADY FINGERS, BLACKBERRY COMPOTE
11

BELGIAN CHOCOLATE TRUFFLE CUPCAKE

CRÈME ANGLAISE, RASPBERRY SAUCE
12

CRÈME BRÛLÉE*

10

WARM APPLE CRISP

SALTED CARAMEL GELATO
12

IMPORTED SPECIALTY CHESSES &

SPANISH CHARCUTERIE PLATE

QUINCE PASTE, SPICED PECANS, GARLIC CHIVE HONEY,
WARM GRUGÉRES
17

HOUSE MADE GELATO & SORBETTO

-OR- MAKE YOUR OWN TRIO

VANILLA BEAN * SALTED CARAMEL * STRAWBERRY*
VALRHONA CHOCOLATE & AMARENA CHERRY*
BLOOD ORANGE SORBETTO*

11

(* GLUTEN FREE)

SPECIALTY GIFT BOXES AVAILABLE
HAND-MADE FAMOUS
BRANDIED APRICOT CHOCOLATE TRUFFLES
\$6 (4 TRUFFLES) \$12 (8 TRUFFLES)



AFTER DINNER BEVERAGES

CLASSIC CHOCOLATE MARTINI

ABSOLUT VANILA, CHOCOLATE CREAM MOZART LIQUER,
CHILLED AND SERVED UP, HERSHEY'S SYRUP

14
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ESPRESSO MARTINI

ABSOLUT VANILA, KAHLUA, SHOT OF ESPRESSO,
CHILLED AND SERVED UP, LEMON TWIST

16
.

CLASSIC IRISH COFFEE

JAMESON IRISH WHISKEY, FRESH BREWED COFFEE, SIMPLE SYRUP,
FRESHLY WHIPPED CREAM

14
.

CHOCOLATE RASPBERRY MARTINI

MOZART CHOCOLATE CREAM LIQUEUR, LICOR 43,
CHAMBORD BLACK RASPBERRY LIQUEUR,
CHILLED AND SERVED UP

14
.

THIN MINT MARTINI

ABSOLUT VANILA, CRÈME DE MENTHE, MOZART WHITE CHOCOLATE
CREAM LIQUEUR, HERSHEY'S SYRUP, CHILLED AND SERVED UP

15
.

BAILEY'S IRISH CREAM FLIGHT

SALTED CARAMEL, VANILLA CINNAMON, ALMOND

18
.

DESSERT WINES & PORTS

BOUCHAINE BOUCHE D'OR ½ Glass **17**

**BLACK MUSCAT, FERRARI-CARANO
"ELDORADO NOIR"** ½ Glass **14**

TAYLOR FLADGATE 10YR TAWNY PORT ½ Glass **11**

TAYLOR FLADGATE 20YR TAWNY PORT ½ Glass **15**

BIN 27 FONSECA PORTO ½ Glass **11**