

Desserts

Classic Crème Brulee
with Seasonal Fresh Fruit & Berries

Fresh Fruit "Gaspacho"
Sorbet Trio & Orange-Passion Fruit Broth

Individual Chocolate Truffle Pie
with Cappuccino-Nut Ice Cream & Raspberry Sauce

Warm Chocolate Crêpes
Spiced Pecans & Dark Cherry Compote

Bananas Beignet
Vanilla Bean Ice Cream, Macadamia Nut Turtle
& Rum Caramel

Fruit & Crème Napoleon
Brown Sugar Phyllo Crisps & Berry Sauce

Almond-Apricot Pyramid Cake
Fresh Cream & Red Wine Poached Pears

Chicago-style Cheesecake
Ginger Snap Crust, Strawberries &
Light Citrus Syrup

\$6.⁵⁰ Each

Ice Creams & Sorbets

Ice Cream Flavors:

Vanilla Bean Cappuccino-Nut Chocolate
Dark Cherry

Sorbet Flavors:

Raspberry Lemon Mango

\$4.⁰⁰ Each

After Dinner Delights

Coffee-Tinis

Made with Starbucks Coffee Liqueur & Irish Cream
Liqueur

Shaken with Cream & Served in a Chocolate Lined Glass
Garnished with Cinnamon and Nutmeg with your choice of
Butterscotch Schnapps, Frangelico Hazelnut Liqueur,
Godiva Chocolate Liqueur,
Crème de Menthe or Crown Royal

\$9.⁰⁰

Moscato d'Asti

from the Piedmont Region of Italy

A Fruity & Fragrant Sparkling Wine,
A Whimsical Sipper,

or a Pleasant Finish to any Meal!

\$8.⁰⁰ per Glass \$15.⁰⁰ per Bottle