

## Signature Desserts

\$6

### Caramelized Bananas

Frozen Vanilla Custard, Crisp Phyllo, Toasted Pecans,  
Salted Caramel and Chantilly Cream

### Cinnamon Roll Bread Pudding

Cream Cheese Anglaise, Rum Soaked Currants,  
Chantilly Cream and Toasted Walnuts

### Chocolate Decadence Cake

Flourless Chocolate Cake with Orange Sabayon,  
Port Reduction, Chantilly Cream and Citrus Sea Salt

### Profiteroles

Vanilla Bean Ice Cream Filled Cream Puffs  
and Valrhona Chocolate Sauce

### Orange-Olive Oil Layer Cake

Honey Mascarpone, Lemon Curd  
and Citrus Compote

Ask Your Server for Our  
Gelato and Sorbet Flavors

### Almond Biscotti

\$1.5

## Dessert Cocktails

\$8.5

### The All Nighter

Smirnoff Vodka, Kahlua and Espresso Topped with Bailey's Cappuccino Foam

### Caspian Sidecar

Hennessey VS Cognac, Cardamom-Quince Syrup, Cointreau and Fresh Lemon Juice

### Chocolate Covered Berry

Godiva Chocolate-Raspberry Vodka, Chocolate Liqueur, Chambord and Cream, Served Up

### Root Beer Float

360 Vanilla Vodka, Black Maker Root Beer Liqueur, Coke Cola & Cream

## Espresso

Single	\$3
Double	\$3.75
Cappuccino	\$3.5
Latte	\$4

## Dessert Whites

<b>Errazuriz</b> Late Harvest Sauvignon Blanc 2010	\$10
<b>Tudal Winery</b> Late Harvest Viognier 2008	\$13
<b>Inniskillin</b> "Vidal" Ice Wine 2007	\$17

## Ports

<b>Fonseca</b> 10 Year Tawny	\$7.5
<b>Noval</b> "Black" Ruby	\$7.5
<b>Warres</b> Late Bottle Vintage 2000 Ruby	\$8
<b>Taylor Fladgate</b> Late Bottle Vintage 2005 Ruby	\$9.5
<b>Taylor Fladgate</b> 10 Year Tawny	\$11
<b>Taylor Fladgate</b> 20 Year Tawny	\$14

## Cognacs

<b>Courvoisier</b> VS	\$8
<b>Hennessey</b> VS	\$9
<b>Hennessey</b> VSOP	\$15
<b>Remy Martin</b> VSOP	\$16
<b>Remy Martin</b> XO	\$26