

Dessert Menu

POACHED PEAR & ALMOND TART \$12

Almond frangipane, mulled red wine reduction, gingersnap crust, sweet cream ice cream

GERMAN CHOCOLATE CAKE \$12

Milk chocolate ganche filling, coconut milk caramel, pecan praline ice cream, coconut tuile

PUMPKIN CHEESECAKE \$12

Gingersnap crust, Grand Marnier caramel, candied pumpkin seeds, dried orange

CHOCOLATE HEAVEN CAKE \$12

Chocolate sponge cake, white chocolate mousse, dark chocolate ganache, raspberry coulis

CREME BRULEE (GF) \$12

Classically prepared, fresh berries, tuile cookie

PEANUT BUTTER MOUSSE PIE \$12

Graham cracker crust, dark chocolate ganache, peanut butter mousse, Reese's peanut butter cups, whipped cream

CLASSIC NY STYLE CHEESECAKE \$12

Sour cream topping, raspberry coulis, whipped cream, fresh berries

KEY LIME PIE \$12

Graham cracker crust, tropical fruit salsa

ASSORTED ICE CREAMS, SORBET, AND NO SUGAR ADDED ICE CREAM \$8

Dessert Cocktails and Coffees

ESPRESSO \$5

CAPPUCCINO \$8

ESPRESSO MARTINI \$14

Add Baileys \$2

Stoli vanilla vodka, Kahlua, espresso

CHOCOLATE MARTINI \$14

Stoli vanilla vodka, chocolate liqueur, cream

WHITE CHOCOLATE MARTINI \$14

Stoli vanilla vodka, white crème de cacao, cream

BAILEY'S COFFEE

Bailey's Irish Cream

IRISH COFFEE

Jameson Irish whiskey

CAFE D'ITALIANO

Amaretto liqueur

\$11 EACH

*All coffees are topped with whipped cream
and a chocolate straw*