

RESTAURANT



## DESSERTS

### CHEESECAKE 10

*Berries, Lemon Crème Fraîche*

### WARM CHOCOLATE "PUDDING" CAKE 10

*Caramelized Bananas, Strawberries*

### DOUBLE RAINBOW GOURMET ICE CREAM 10

*Chocolate, Vanilla, Dulce de Leche*

### DOUBLE RAINBOW SORBET 9

*Mango & Raspberry, Shortbread Cookie*

### ORANGE & PISTACHIO CRÈME BRÛLÉE 9

*Chantilly Cream*

### HOUSE MADE CARROT CAKE 9

*Cinnamon Cream Cheese, Candied Pecan,*

### BOURBON RAISINS 10

### MIXED BERRIES 10

### ASSORTMENT OF TEA COOKIES 9

## COGNACS

**HENNESSY VS** 11

**REMY MARTIN VSOP** 16

**HENNESSY VSOP** 14

**REMY MARTIN XO** 35

## DESSERT WINE

### CHÂTEAU LARIBOTTE

*Late Harvest Sémillon, 2010, Sauterne, FR*  
half btl 35

### DASHE CELLARS

*Late Harvest Zinfandel, 2016, Dry Creek Valley, CA*  
half btl 40

## CORDIALS

*Neat or on the rocks*

**AMARETTO DI SARONNO** 11

**CHAMBORD** 11

**GRAND MARNIER** 12

**BAILEY'S** 11

**GODIVA CHOCOLATE** 11

**SAMBUCA** 7

**FERNET BRANCA** 7

## COFFEE & TEA SELECTION

**CAPPUCCINO** 5

**ESPRESSO** 4

**CAFÉ LATTE** 5

**CAFÉ MOCHA** 5

**STARBUCKS COFFEE, REGULAR OR  
DECAFFEINATED** 4

**TEA SELECTION, REGULAR OR  
DECAFFEINATED** 4

*(Awake, Earl Gray, Lotus Green, China Green  
Organic Chai, Zen, Wild Street Orange, Passion,  
Calm or Refresh)*

# Dessert

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.