



## DESSERT

### \* SWISS PALME CHOCOLATE GÂTEAU

warm chocolate cake  
rich dark molten center  
housemade vanilla ice cream  
10.50

### \* CRÈME BRÛLÉE

orange blossom custard | brûléed sugar  
8.95

### STRAWBERRY CHEESECAKE

strawberry glaze | light sweet cream  
graham cracker crust  
9.25

### PETITE SWEETS PLATE

#### *Chef's Selection*

seasonal berry tartlet | dark chocolate brownie  
chocolate-caramel truffle | petite crème brûlée  
strawberry glazed cheesecake  
11.95

### ICE CREAM & SORBET

vanilla | house made chocolate  
house made seasonal sorbet  
3.25 scoop

### FEATURED DESSERT

creation from our pastry chef  
*\*inquire with your server*

*Executive Pastry Chef  
Julien Jeannot*

## COFFEE & TEA

<b>LAVAZZA</b>	<b>MIGHTY LEAF 3.50</b>
coffee 3.50	organic Earl Grey
espresso 3.75	organic English breakfast
latte 5.25	white orchard
cappuccino 4.75	chamomile citrus
hot chocolate 4.25	organic mint melange
	green dragon

\* indicates gluten free items

## DIGESTIFS

### CORDIALS

**Àrvero Limoncello** • Italy 7

**Luxardo Amaretto** • Italy 7

**Richardo's** Decaf Coffee • Colorado 8

**Carolan's** Whiskey Cream • Ireland 8

**Grand Marnier** • Cognac Liqueur • France 9

### PORT | DESSERT WINE

**Kopke 'Fine'** Ruby Port • Portugal 8

**Graham's '20 Year'** Tawny Port • Portugal 12

**Rare Wine Co.** • 'Savannah' Madeira • Portugal 8

**Jorge Ordoñez #1** Moscatel 2012 • Spain 10

### HERBAL LIQUEURS

**Cinnamon Bourbon** • House Infused 7

**Amaro Montenegro** • Italy 7.5

**Fernet Branca** • Italy 8

**Amaro Nonino** • Italy 9

**Chartreuse Green** • France 13

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