



DESSERT MENU

Crème Brulee \$9

Housemade, Vanilla Bean, Grand Marnier

Chocolate Mousse \$7

Puff Pastry, Whipped Cream

Poached Pear \$8

Vanilla Bean Gelato, Fresh Berry Compote, Smoked Whipped Cream

Housemade Cheesecake \$7

Fresh Seasonal Berry Sauce

Seasonal Cobbler \$7

Smoked Whipped Cream

Gelato Trio \$7

Vanilla Bean, Pistachio, Chocolate

Flourless Chocolate Cake \$8

Fresh Whipped Cream, Vanilla Bean Gelato

Coffee Espresso Cappuccino & Specialty Coffee Drinks Available

AFTER DINNER SUGGESTIONS

B&B

Godiva White

Sambuca Black

Remy Martin

Disaronno

Frangelico

Courvoisier

Hennessey

Makers Mark 46

Glenlivet 12 yr – 15yr – 21yr

Porto – Tawny Porto 20 yr old

“Sandeman”

Tawny

Godiva Mocha

Sambuca Romana

Bailey’s Irish Cream

Chambord

Licor 43

Grand Marnier

Southern Comfort

Marie Brizard Anisette

Patron Silver

Johnny Walker Black – Red – Blue

Ruby Sandeman

LBV