

## SIGNATURE DESSERTS

**Featured Dessert** - ask your server

### **Boston Cream Pie** 8.95

chocolate sauce, rum caramel sauce, toffee almond crunch

*Fonseca 10 Yr. Tawny Port 10.95 glass*

### **Bourbon and Pecan Torte** caramel, whipped cream 7.95

*Fonseca 10 Yr. Tawny Port 10.95 glass*

### **Key Lime Pie** lime cream, raspberry sauce 8.95

*Chateau Villefranche, Sauternes 8.95 glass*

### **Dark Chocolate Mousse\*** 8.50 🌿

rich and velvety, no sugar added, fresh whipped cream

*Fonseca 10 Yr. Tawny Port 10.95 glass*

### **Bananas Foster** bananas in hot rum caramel sauce, vanilla ice cream 6.95

*Fonseca 10 Yr. Tawny Port 10.95 glass*

### **Whipped Traditional Greek Yogurt, Honey & Fruit** 7.95 🌿

Massachusetts Carlisle honey, raspberries, blackberries, strawberries, raspberry purée

*Michele Chiarlo, Moscato d' Asti "Nivole" 10. glass / 21. half bottle / 39. bottle*

### **Ice Cream & Sorbet** 5.95 🌿

enjoy a single flavor or up to three flavors - vanilla, coffee, chocolate or sorbet

### **Three Bon Bons** bite size scoops of ice cream dipped in chocolate 4.50

## LIQUID DESSERTS

### **Espresso Martini** 11

Borghetti Caffè Espresso Liqueur, Sobieski Vodka, Baileys Irish Cream

### **Mexican Coffee** Patrón X/O Café, cinnamon, coffee and whipped cream 9

## COFFEE & TEA

Coffee 3.50

Cappuccino 4.50

Espresso 3.50

Harney & Sons Tea 3.50

loose leaf tea in a silken sachet

🌿 *can be prepared without gluten*

Bakery is not a nut and/or gluten free kitchen, items may contain nuts.

Before placing your order, please inform your server if a person in your party has a food allergy. Allergen, ingredient and calorie information for food items is available upon request. \*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.