

## SIGNATURE DESSERTS

**Featured Dessert** - ask your server

**Boston Cream Pie** chocolate sauce, rum caramel sauce, toffee almond crunch 8.50  
*Fonseca 10 Yr. Tawny Port 10.95 glass*

**Warm Chocolate Pudding Cake** 8.50 🌿  
vanilla ice cream, chocolate sauce, coconut almond macaroon  
*Taylor Fladgate Late Bottled Vintage Port, 2009 8.50 glass*

**Key Lime Pie** lime cream, pomegranate sauce 7.95  
*Jorge Ordonez, Malaga #2 8.50 glass*

**Belgian Chocolate Mousse Parfait** smooth and creamy with no sugar added 6.95 🌿  
*Fonseca 10 Yr. Tawny Port 10.95 glass*

**Cheesecake** featured topping 8.50  
*Jorge Ordonez, Malaga #2 8.50 glass*

**Chocolate Layer Cake** 7.50  
*Taylor Fladgate Late Bottled Vintage Port, 2009 8.50 glass*

**Bananas Foster** bananas in hot rum caramel sauce, vanilla ice cream 6.95  
*Fonseca 10 Yr. Tawny Port 10.95 glass*

**Sorbet & Fruit** blood orange sorbet, fresh fruit, almond cookies 6.95  
*Michele Chiarlo, Moscato d' Asti "Nivole" 9.00 glass*

**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 3.95

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

## LIQUID DESSERTS

**Espresso Martini** Luxardo Espresso, Baileys Irish Cream, Stoli Vanil, espresso 11

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

Please note: Before placing your order, please inform your server if a person in your party has a food allergy.

🌿 *can be prepared without gluten*