

## Dessert Menu

*WHITE CHOCOLATE DOUGHNUT BREAD PUDDING*  
9

Cake Doughnut Bread Pudding, Fresh Berries,  
White Chocolate Whiskey Sauce

*TABLESIDE BANANAS FOSTER FOR TWO*  
16

Sweet Fresh Bananas in a Citrus Rum Sauce  
with House-made Ice Cream Serves Two

*CREME BRULEE*  
8

Classic French Vanilla Custard Caramelized  
Tableside

*TRIO OF SORBETS*  
8

Chef's Choice of Seasonal Selection

*NEW YORK STYLE CHEESE CAKE*  
9

Served With a Warm Cherry Compote

*WARM CHOCOLATE CHIP COOKIE*  
9

Fresh Baked To Order Served With Our  
Homemade Vanilla Ice Cream – *If Not  
Preordered, Please Allow 15 Minutes*

*CHOCOLATE SOUFFLÉ*  
10

Served Tableside with Crème Anglaise – *If Not  
Preordered, Please Allow 25 Minutes*

*DUET OF CHOCOLATE*  
10

White Chocolate Frangelico Ganache &  
Chocolate Ice Cream on Chocolate Flourless  
Cake, Chocolate Kahlua Pot au Crème, Praline  
Chocolate Crisp

*TRIO OF HOMEMADE ICE CREAMS*  
9

Served With Appropriate Cake Sockels and  
Mousses

# Dessert Menu

<i>COFFEE</i> 3	Roasted Whole Bean Guatemala Antigua
<i>ESPRESSO</i> 4	Espresso Roast
<i>CAPPUCCINO</i> 4	Espresso Roast, Steamed Milk
<i>FRENCH PRESS COFFEE</i> 6	Made for Two with Traditional Accompaniments
<i>IRISH COFFEE</i> 10	Jameson Irish Whiskey, Coffee, Cream
<i>CAFÉ GRAND MARNIER</i> 10	Grand Marnier Liqueur, Coffee, Whipped Cream
<i>ELDERTON, "GOLDEN SEMILLON"</i> <i>GLASS 16/55 BOTTLE</i>	South Eastern Australia '05
<i>INNISKILLIN, "ICE-WINE" VIDAL</i> <i>GLASS 25/95 BOTTLE</i>	Canada '05
<i>BROADBENT, "AUCTION RESERVE" PORTO</i> <i>GLASS 8/45 BOTTLE</i>	Douro, Portugal 'NV
<i>NIEPOORT, "COLHEITA" TAWNY PORTO</i> <i>GLASS 65/500 BOTTLE</i>	Douro, Portugal '76
<i>CHÂTEAU SUDUIRAUT</i> <i>GLASS 25/150 BOTTLE</i>	Sauternes, Bordeaux '97
<i>FAR NIENTE "DOLCE" LATE HARVEST</i> <i>GLASS 35/250 BOTTLE</i>	Nappa Valley '02