Dessert Menu

LEMON BASIL TART 7	Fresh Lemon Basil Curd in a Cream Cheese Tart Shell with Lemon Basil Sorbet and Raspberry Coulis
TABLESIDE BANANAS FOSTER FOR TWO	Sweet Fresh Bananas in a Citrus Rum Sauce with
16	House-made Ice Cream Serves Two
Crème Brulèe	Classic French Vanilla Custard Caramelized
8	Tableside
Chocolate Soufflé	Served Tableside with Crème Anglaise – If Not
10	Preordered, Please Allow 25 Minutes
GIN AND TONIC ENTREMET	Lime Cake, Lime Curd, Gin and Tonic Mousse,
8	Juniper Crumbs, and Cherry Gelee
WARM CHOCOLATE CHIP COOKIE 10	Fresh Baked To Order Served With Our Homemade Vanilla Ice Cream – If Not Preordered, Please Allow 15 Minutes
DECONSTRUCTED STRAWBERRY SHORTCAKE 8	Olive Oil Almond Cake, Honey Lavender Ice Cream, Strawberry Anglaise, Fresh and Roasted Strawberries, Vanilla Bean Cream
New York Style Cheese Cake 9	Served With a Warm Cherry Compote
ARTISANAL CHEESE PLATTER	Assortment of Cheeses, Fig Cake, Organic Honey,
CHOICE OF THREE 18 OR CHOICE OF SIX 34	Quince Paste, Marcona Almonds
S ACHER T ORTE 9	Chocolate Hazelnut Cake with Apricot Jam and Chocolate Glaze, Unsweetened whipped Cream

COFFEE MENU

Roasted Whole Bean Guatemala Antigua COFFEE 3 Espresso Roast ESPRESSO 4 Espresso Roast, Steamed Milk CAPPUCCINO 4 FRENCH PRESS COFFEE Made for Two with Traditional Accompaniments 6 Jameson Irish Whiskey, Coffee, Cream IRISH COFFEE 10 Grand Marnier Liqueur, Coffee, Whipped Cream CAFÉ GRAND MARNIER 10 South Eastern Australia '05 ELDERTON, "GOLDEN SEMILLON" GLASS 16/55 BOTTLE Canada '05 INNISKILLIN, "ICE-WINE" VIDAL GLASS 25/95 BOTTLE FONSECA "BIN 27" PORTO Douro, Portugal 'NV GLASS 8/45 BOTTLE Douro, Portugal '76 NIEPOORT, "COLHEITA" TAWNY PORTO GLASS 65/500 BOTTLE CHÂTEAU SUDUIRAUT Sauternes, Bordeaux '97 GLASS 25/150 BOTTLE FAR NIENTE "DOLCE" LATE HARVEST Nappa Valley '02 GLASS 35/250 BOTTLE