

## DESSERTS

---

### TABLE-SIDE BANANAS FOSTER FOR TWO

sweet fresh bananas in a citrus rum sauce with house-made ice cream, serves two, prepared table side 16

### WARM CHOCOLATE LAVA CAKE

dark chocolate pudding cake, fresh seasonal berries, bourbon caramel sauce, chocolate ice cream 10

### WHITE CHOCOLATE AND BLACKBERRY BREAD PUDDING

served warm, fresh lemon curd, white chocolate ganache, vanilla ice cream 9

### WARM CHOCOLATE CHIP COOKIE

fresh baked to order, served with our house-made vanilla ice cream 10  
*if not preordered, please allow 15 minutes*

### NEW YORK STYLE CHEESECAKE

served with a warm cherry compote or southern style turtle with pecans, bourbon caramel sauce and chocolate sauce 10 | 12

### BERRIES & CRÈME

fresh seasonal berries, house-made pound cake, vanilla bean crème anglaise 10

### ASSORTMENT OF MIGNARDISE

chef selection of small sweet bites, macaroons, truffles, warm chocolate chip cookies, serves two or four AQ

### CRÈME BRÛLÉE

classic french vanilla custard or seasonal flavor, caramelized table side 9

## COFFEE

---

### COFFEE

roasted whole bean guatemala antigua 3

### ESPRESSO

espresso roast 4

### CAPPUCCINO

espresso roast, steamed milk 4

### FRENCH PRESS COFFEE

made for two with traditional accompaniments 6

### IRISH COFFEE

jameson irish whiskey, coffee, cream 10

### CAFÉ GRAND MARNIER

grand marnier liqueur, coffee, whipped cream 10

## DESSERT WINES

---

### ELDERTON, "GOLDEN SEMILLON"

south eastern australia '05 16

### FONSECA "BIN 27" PORTO

douro, portugal 'nv  
8 glass | 45 bottle

### CHÂTEAU SUDUIRAUT

sauternes, bordeaux '90  
40 glass | 250 bottle

### FAR NIENTE "DOLCE" LATE HARVEST

napa valley '02  
35 glass | 250 bottle

**GENERAL MANAGER:** Nancy Nguyen

**CHEF DE CUISINE:** Robby Holmes