

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

CRÈME BRÛLÉE

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

COFFEE

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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

EXECUTIVE SOUS CHEF: Matthew Kallinikos