

## Desserts

---

- ☞ **Chocolate Torte** ..... \$12  
dark chocolate cake, milk chocolate mousse,  
dark chocolate and Chambord ganache,  
toasted hazelnuts, raspberry coulis
- ☞ **Crème Brûlée** ..... \$9  
vanilla bean, fresh seasonal berries,  
whipped cream
- Cheesecake** ..... \$10  
New York Style, fresh strawberries
- Key Lime Pie** ..... \$9  
graham cracker crust, whipped cream
- Tiramisu** ..... \$12  
mascarpone mousse layered with lady  
fingers soaked with Illy espresso, Cognac  
and Kahlúa, dusted with cocoa
- Seasonal Dessert** ..... \$12  
please inquire

---

## Coffee

- Lavazza Coffee** ..... \$4  
decaffeinated upon request
- Lavazza Espresso** ..... \$4  
decaffeinated upon request
- Lavazza Cappuccino** ..... \$6  
decaffeinated upon request

## After Dinner Wines

---

- Smith Woodhouse Late Bottle Vintage Port, 2002** \$9  
WS 91 points
- Warre's Otima 10 Year Old Tawny** ..... \$12  
WS 91 points
- Warre's 20 Year Old Tawny Port** ..... \$18  
WS 93
- Quinta do Noval 2011 Vintage Porto** ... \$25  
WS 97 points, RP 97 points
- Isole e Olena 2007 Vin Santo del Chianti Classico** ..... \$24  
RP 94 points
- Castello di Abolla 2005 Vin Santo del Chianti Classico** .. \$29

---

## Night Caps

- Chocolate Martini** ..... \$10  
Godiva Chocolate Liqueur, Shipwreck Vanilla  
Rum, Baileys Irish Cream, crème de cacao
- Spanish Coffee** ..... \$9  
Christian Brothers Brandy, Kahlúa and  
Grand Marnier
- Irish Coffee** ..... \$9  
Jameson's Irish Whiskey, Kahlúa, and a touch  
of crème de menthe



# LOUIS XIII

*Rémy de Martin*

## THINK A CENTURY AHEAD

Each Decanter is the Life  
Achievement of Generations of  
Cellar Masters

A blend of up to 1,200 eaux de  
vie, 100% from Grande  
Champagne

One Half Ounce ... \$100

One Ounce ... \$200

Two Ounces ... \$380