Housemade Desserts

Chocolate Torte $16
dark chocolate cake, milk chocolate mousse, dark chocolate and Chambord ganache, toasted hazelnuts, raspberry coulis

Crème Brûlée $15
vanilla bean, fresh seasonal berries, whipped cream

Cheesecake $15
New York Style, seasonal presentation

Key Lime Pie $13
graham cracker crust, whipped cream

Tiramisu $15
mascarpone mousse layered with lady fingers soaked with Illy espresso, Cognac and Kahlúa, dusted with cocoa

LavAzza Affogato $14
Häagen-Dazs vanilla, Lavazza espresso, finished with Amaretto Disaronno Originale or Frangelico Liqueur

Seasonal Dessert ..... market

Proudly Serving

LAVAZZA

LavAzza Drip Coffee $5
decaffeinated upon request

LavAzza Espresso $4
decaffeinated upon request

LavAzza Cappuccino $6
decaffeinated upon request

After Dinner Wines

Smith Woodhouse 1994 Vintage Porto $30
RP 90 points

Quinta do Noval 2017 Vintage Porto ... $30
WS 98 points, RP 97 points

Warre's Otima 10 Year Old Tawny $12
WS 91 points

Warre's 20 Year Old Tawny Port $18
WS 93

Isole e Olena 2007 Vin Santo del Chianti Classico $24
RP 94 points

Chateau Les Roques 2004 Loupiac $15

Deau, Pineau des Charentes NV $10

Night Caps

Chocolate Martini $17
Baileys Chocolate, Stolichnaya Vanilla, Baileys Irish Cream, crème de cacao, Hershey's drizzle, Ghirardelli chocolate shavings

Espresso Martini $19
Grey Goose, LavAzza Expresso, simple

Spanish Coffee $17
Christian Brothers Brandy, Kahlúa and Grand Marnier

Irish Coffee $17
Jameson's Irish Whiskey, Kahlúa, and crème de menthe finish

LOUIS XIII

de Rémy 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 ... $156

One Ounce ... $260

Two Ounces ... $468