

## Desserts

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**Layered Chocolate** ..... \$10

**Mouse Cake**

raspberry coulis, crème anglaise

**Tiramisu** ..... \$9

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

**Sander's Hot Fudge** ..... \$10

**Cream Puff**

Häagen-Dazs vanilla ice cream, whipped cream

**Crème Brûlée** ..... \$9

vanilla bean, presented with fresh seasonal berries and whipped cream

**Cheesecake** ..... \$10

ask about today's selection

**Key Lime Pie** ..... \$9

graham cracker crust, whipped cream, candied lime

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## Coffee

**Illy Caffè** ..... \$4

decaffeinated upon request

**Illy Espresso** ..... \$4

decaffeinated upon request

**Illy Cappuccino** ..... \$6

decaffeinated upon request

**French Press - Sumatra** .. \$12

**Mandheling**

dark roast, low acidity, deep body with a syrupy richness

## After Dinner Wines

**Smith Woodhouse Late . . . \$9**

**Bottle Vintage Port, 2002**

WS 91 points

**Warre's Otima 10 Year . . . \$12**

**Old Tawny**

WS 91 points

**Warre's 20 Year Old . . . . . \$18**

**Tawny Port**

WS 93

**Quinta do Noval 2011 . . . . \$25**

**Vintage Porto**

WS 97 points, RP 97 points

**Isole e Olena 2006 Vin . . . \$24**

**Santo del Chianti Classico**

RP 96 points

## 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