

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** \$9
Port, 2002
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** \$24
Chianti Classico
RP 94 points
- Castello di Abolla 2005 Vin Santo del** .. \$29
Chianti Classico

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

Remy 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