



## DESSERT MENU

### Crème Brulée Trio 7

Seasonal Berry, Chocolate and Classic Custard. Torched Raw Sugar.  
Served with a Homemade Lingue Di Gatto wafers.

### Passion Fruit Charlotte 7

With apricot glazed fresh berries.

### Apple Cream Cheese Bread Pudding 7

Served warm with walnuts and crispy streusel topping,  
golden raisin rum sauce and vanilla ice cream.

### Four-Layer Chocolate Ganache Cake 7

Towering Layers of Rich Chocolate Cake and Chocolate Ganache  
Served with an Amaretto Crème Anglaise

### Strawberry Bundt Cake 7

Pound Cake with Lemon Essence, Macerated in  
Strawberry Jus with a Creamsicle Bavarian Custard,  
crushed Strawberries and Whipped Cream.

### Gelato Sampler 6.5

Assorted Gelato Flavors served in  
an Almond Croquant Shell.

### Cheese Plate 10

Chef's Selection of Fine Imported and Domestic  
Cheeses, Fruit and Berries.

## COGNAC

Courvoisier VS 7.5  
Courvoisier VSOP 8.5  
Hennessy 8.5  
Remy Martin VSOP 10.5  
Remy Martin XO 28

## PORT

Penfolds Tawny 6.5  
Taylor Fladgate 7.5  
Fonseca Reserve 8.5  
Graham 20 Yr. 10  
Graham's Six Grapes 6.5