

Desserts

FRESH BAKED MADELEINES	6
Flavored with citrus and brown butter	
CRÈME BRULÉE	7
with fresh berries	
WARM APPLE EMPANADAS	8
with candied pecans and salted caramel gelato	
TRIO OF SORBET SCOOPS	
ask about our current flavors	8
CHOCOLATE AND CROISSANT BREAD PUDDING	8
with vanilla anglaise	
CHOCOLATE MOUSSE CAKE	8
with mocha gelato	
CARAMELIZED BANANA CREAM TART	8
with Linzer cookie crust, chocolate gelato, and toasted hazelnuts	
PAVLOVA (BIG BAKED MERINGUE)	8
with Chantilly cream, strawberry sauce, fresh berries	

Coffee and Tea

FRENCH PRESS COFFEE regular or decaffeinated	3.75
TEA a selection of our favorites	2.50

We proudly serve locally roasted coffee.



After Dinner Cocktails

BRANDY ALEXANDER	6.50
brandy, crème de cacao, light cream and nutmeg	
NUTTY ANGEL	6.50
vodka, Frangelico and Bailey's	
WHITE RUSSIAN	6.50
vodka, Kahlua and light cream	
CHOCOLATE ALMOND BAR	6.50
vodka, DiSaronno, Godiva and light cream	
GRASSHOPPER	6.50
green crème de menthe, crème de cacao, light cream	

Port and Dessert Wines

SANDEMAN 10 YEAR TAWNY	8.50
Portugal	
SANDEMAN 20 YEAR TAWNY	14
Portugal	
SANDEMAN RUBY	6
Portugal	
LILLET BLANC	10
France, notes of honey and citrus	

House Made Digestif

LIMONCELLO lemon	7.50
ARANCELLO orange	7.50
POMPELMOCELLO grapefruit	7.50