

Desserts

For the Love of Chocolate & Rum

Rum and Chocolate Pairing

Chuaó Chocolatier (pronounced chew-WOW) is the first Venezuelan Chocolatier based in the United States and Southern California's premier artisan chocolatier.

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Coconut Crème Brûlée

Toasted coconut, caramelized sugar

Carrot Cake

Black walnuts, pineapple & coconut
with creme cheese frosting

Banana Passion Flambe

(with French Vanilla Ice cream)

sliced bananas sauteed in passion fruit liqueur,
Clement Creole Shrub, sweet butter, brown
sugar and set ablaze with Lemon Hart 151

West Indian Ice box Key Lime Pie

real no fat butter crust with key limes
and fresh whipped cream
(Please order 10 minutes ahead)

Chocolate Bread Pudding

(ala mode 2.5) bittersweet chocolate, cinnamon
and everything nice

Peach Cobbler

(ala mode 2.5) marinated in rum, Creole Shrub,
allspice, cinnamon and nutmeg

Pineapple Coconut Ice Cream Mango Sorbet • Wild Cherry Gelato

Cappuccino

Coffee / Tea

Espresso

Before or After

Caribbean Coffee a delicious blend of coffee with Virgin Island rumcream and Sailor Jerry Spiced rum

Creole Espresso Martini.....
Rhum Clement Creole Shrub & chilled espresso

Dark Continent.....
Amarula Cream, coffee

Elephant Tusk... Amarula Cream, espresso, warm milk

Key Lime Pie Martini

one of our great sipping rums?

Amarula Cream Liqueur a taste of Africa.....
Elephants enjoy eating the fruit of the marula tree. Because of the marula tree's association with elephants, the distiller has made them its symbol and supports elephant conservation efforts, co-funding the Amarula Elephant Research Programme

Castries Peanut Rum Cream.....

Delaforce 10 yr Tawny Port.....

Four Vines Zinfandel Port.....

Quady's Starboard 88 Port

Taylor Fladgate 30yr Tawny

Virgin Island Rum Cream