



DESSERT

Pecan Praline

Pecan Tuile, Pecan Praline Ice Cream
Caramel Sauce, Chocolate Sauce
7.50

Espresso Cheesecake

Espresso infused Cheesecake,
Chocolate Covered Espresso Beans,
Candied Bacon Strip, Caramel Sauce
7.00

Vanilla Bean Crème Brûlée

Vanilla Bean Custard topped with “Raw Sugar”
7.50

Chocolate & Salted Carmel Tart

Sugar Cookie Crust, Salted Caramel,
Dark Chocolate Ganache
6.50

Lemon Meringue Bombe

Pie Crust, Lemon Curd, Toasted Swiss Meringue,
Fresh Raspberries, Raspberry Coulis
6.00

Layered Guinness Chocolate Cake

Guinness Chocolate Cake, Dark Chocolate Ganache,
White Chocolate Cream, Almond Brittle
7.00

Housemade Sorbet and Ice Cream

4.00

Featured Dessert

Your server will describe today's dessert feature

DESSERT WINE AND PORT

**Quady, Black Muscat, “Elysium”,
California, 2013, 375ml**
Glass 13 Bottle 26

**Quady, Orange Muscat, “Essensia”,
California, 2012, 375ml**
Glass 13 Bottle 26

**Trentadue, Merlot, Chocolate Infused Port,
“Chocolate Amore”, Sonoma County,
California, NV, 375ml**
Glass 10 Bottle 36

**La Fleur d’Or, Sauternes,
Bordeaux, France, 2011, 750ml**
Glass 12 Bottle 46