

Dessert Menu / 12

Florida Key Lime "Tart"

Graham Cracker Crust, Toasted Coconut Sorbet

Tres Leches Crème Brûlée

Cajeta Churro, Canela Sugar

Chocolate Mousse Bomb

Hazelnut Crunch, Vanilla-Bean Anglaise, Strawberry Coulis

Blueberry Cheesecake

Blueberry Compote, House-made Crust

Warm Donut Holes

Coffee Bavarian Cream

Churros

Canela Sugar, Cajeta Caramel, Candied Almonds

Fresh Berries

Served with Chantilly Cream

Sorbet Selections

Choice of House-Made Sorbets

Caramel Bread Pudding

Tahitian Vanilla Chantilly Cream

Coffee Selections

Santa Lucia Estates, Rain Forest / 4

Certified Nicaraguan

Nespresso Espresso / 4

Nespresso Cappuccino / 6

Selection of Hot Herbal Teas / 5

After Dinner Drinks

Chocolate Dipped / 17

Raspberry Vodka, Chambord, Godiva, & Cream

Espresso Martini / 18

Vodka, Kahlua, Simple Syrup, with Nespresso

Sherri mi Negroni / 17

Bristol Cream Sherry, Tanqueray, Campari

Nutty Fisherman / 16

Kahlua, Baileys, Frangelico with Coffee and Whip

Dessert Wines

Fabrizia Limoncello / 11

Salem, New Hampshire

Essensia (Orange Muscat), Quady / 9

Madera, California, 2016

Sauternes, Emotions La Tour / 12

France, 2017

Blandy's Madeira 15 Year Malmsey / 15

Madeira, Portugal

Malvaxia Passito, Barboursville / 16

Barboursville, Virginia, 2014