

### DESSERTS

Chocolate Paradise Chocolate souffle pastry filled with dark chocolate on mocha sauce.	\$4.50
Fresh Berry Napoleon Layers of puff pastry filled with fresh berries and chantilly cream on sabayon sauce.	\$3.95
Warm Apples on Honey Sauce Fresh apples sauteed in butter and sugar, served with puff pastry and honey sauce.	\$4.25
Crème Brûlée Baked fruit custard topped with caramelized brown sugar.	\$3.95
Bananas Foster Sliced bananas flamed with rum and	\$6.50

Crème de Banana, served with vanilla ice

cream. Prepared tableside.

### SPECIALTY COFFEES

Espresso \$2.50 Cappuccino \$2.50

# CLASSIC FRENCH PRESS

French Roast \$2.50 Hawaiian Kona \$3.50

Irish Creme \$2.50 Colombian Supremo \$2.50 Regular or Decaffeinated

## FLAMING COFFEES

Prepared tableside

Irish \$6.50 Bushmills and a touch of Irish Mist

Italian \$6.50 A blend of Amaretto and Sambuca

International \$6.75
Brandy and Frangelico with a touch of Galliano

### COGNACS

Remy Martin V.S.O.P.	\$6.50
Courvoisier Napoleon	\$8.00
Courvoisier XO	\$10.00
Hennessy Paradis	\$18.00

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NATIONAL RESTAURANT
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