



# GOURMELI'S

## *Desserts*

**All Desserts 5.00**

**Chocolate Fantasy** - Chocolate souffle, served with chocolate ice cream on top of a triple chocolate cookie, garnished with raspberry sauce.

**Crème Brûlée Tartlet** - Seasonal berries topped with rich egg custard. Caramelized and served in a sweet pastry shell.

**Blueberry Cheesecake** - Our own homemade cheesecake served with a blueberry topping.

**Apple Crisp** - Granny Smith apples, a creamy custard and topped with a oatmeal streusel. Served with Häagen-Dazs caramel ice cream.

**Strawberry Martini** - Fresh strawberries tossed with Grand Marnier and a sweet orange sauce, topped with a scoop of mango sorbet.

**Fruit Tart** - Puff pastry case filled with a light vanilla cream, topped with fresh fruit and berries. Lightly glazed with an apricot glaze and served with a raspberry cream anglaise.

**Tiramisu** - Layers of espresso soaked lady fingers and Marsala Lacel mascarpone cheese, topped with chocolate crumbs and cocoa powder. Served with fresh fruit garnish.

**XXL Cream Puff** - Oversized profiterole filled with Häagen-Dazs vanilla ice cream. Served with hot fudge and butterscotch sauce and fresh whipped cream.





## Hot Specialty Drinks

<b>Keoke Coffee</b> .....	6.25
Kahlua, Brandy, Dark Creme de Cacao	
<b>Calypso Coffee</b> .....	6.25
Tia Maria, Bacardi Light, Kahlua	
<b>Toasted Almond</b> .....	6.25
Amaretto, Kahlua	
<b>Irish Coffee</b> .....	6.25
Bushmills Irish Whiskey	
<b>Nutty Frangelican Coffee</b> .....	6.25
Frangelico, Baileys Irish Cream	
<b>Cappuccino or Cafe Latte</b> .....	3.50
<b>Espresso</b> .....	2.50
<b>Double Espresso</b> .....	3.50
<b>Colossal Cappuccino</b> .....	3.75

