

After Dinner Menu

# Desserts

#### Chocolate Fondue

strawberries & other goodies \$12

## Warm "Apple Annie"

apple crumb pie with vanilla ice cream \$8

## Banana Tempura

praline ice cream, toasted almonds, dark chocolate and vanilla sauce

#### Chocolate Mousse Cake

raspberry sauce

# Cherry & Brioche Pudding

malaga wine syrup, vanilla ice cream \$8

#### Chocolate Pecan Pie

chocolate ice cream

#### **Homemade Sorbets**

Ask Your Server for Today's Flavors 2 scoops: \$6, 3 scoops: \$8

#### Fruit Plate

assortment of seasonal fresh fruits and berries
\$7

## Coffee

Sotton	
Kona Coffee Blend	2.5
Decaf French Roast	2.5
Cappuccino	5
Espresso	3
Double Espresso	5
Latte	4
Mochachino	5.5

# After Dinner Drinks

Cognacs, Cordials & Port	
Louis Royer X.O.	25
The Chef's Cordial	13
Kedem Estate 27yr old Port	12
Louis Royer V.S.	9
Disaronno	7
Starbucks Coffee Liquour	6
Dessert Wines	
Moscato D'Asti 7	24
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Speciality After Dinner Drit	nks
Fresh Calebaut Hot Chocolate	6
Tresh Garebaat 1100 Garebaat	
Almond Chocolate Coffee	9
Amaretto, Creme De Cacao	
Café Cubano	9
Espresso, White Rum,	
Creme De Cacao, Sugar, Creamer	
Irish Coffee	9
Jameson, Peppermint Schnapps,	
Steamed "Milk"	
Grasshopper	9
Creme De Menthe Green, Creme	
De Cacao, "Milk"	
Sanish Coffee	9
Spanish Coffee	
"Starbucks Coffee liquor", Brand	
Espresso, Cinnamon, Steamed "M	11K

On behalf of Chef Michael Gershkovich & his staff,

Thank You for dining with us.