



DESSERT

FLOOD TIDE
restaurant

THE ART OF FINE DINING

The Inn At Mystic





OUR JUST DESSERTS

PECAN PIE A house specialty.	\$4.95
FRUITED ICE CREAM TULIP Crispy almond cookie shell filled with vanilla gelato and your choice of fruit. Topped with strawberry sauce.	\$5.25
CHOCOLATE RASPBERRY TERRINE For chocolate lovers! Moist chocolate cake filled with a light raspberry mousse.	\$5.50
BLACKBERRY CHEESECAKE Creamy New York Style cheesecake topped with fresh strawberries, served with blackberry sauce.	\$5.25
CARAMEL ICE CREAM PYRAMID Rich caramel, smooth ice cream and moist sponge cake masterfully brought together.	\$5.50
CHOCOLATE PÂTÉ The cure for any sweet tooth! Rich imported dark and milk chocolates combined with black walnuts and raspberry sauce.	\$5.25
CHOCOLATE MINT ZABAGLIONE TORTE Not to be missed. The perfect marriage of chocolate and mint.	\$5.50
COEUR A LA CRÈME A delightful blend of cream cheese, ricotta and whipped cream, molded, chilled and served with lingonberry and orange sauces.	\$4.95
RASPBERRY KIWI PARFAIT Vanilla ice cream swirled with raspberry sauce and fresh kiwi fruit . . . truly refreshing.	\$4.95
GELATO Ask your server for available flavors.	\$3.50



SPECIAL DESSERTS

For two or more

CHOCOLATE FONDUE An orgy of chocolate and fruit. Only true imported chocolate, heavy cream and imported Kirsch liqueur make this classical dish a memorable experience. For two or more.	<i>per person</i> \$6.50
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FLAMING DESSERTS

For two or more

BANANAS FOSTER Imagine bananas, walnuts, banana liqueur and rum, flamed tableside and served vanilla ice cream. For two or more.	<i>per person</i> \$6.50
CRÊPES SUPREME FLOOD TIDE Delicate crêpes in a Grand Marnier sauce, with ice cream and almonds, and your choice of fresh fruit. A truly memorable experience.	<i>per person</i> \$6.50
STRAWBERRIES ROMANOFF Blackberry brandy and fresh strawberries flamed tableside . . . Add to this a strawberry and honey sour cream topping for a simply outstanding dessert.	<i>per person</i> \$6.50
ANANAS CHAMBORD Fresh slices of pineapple complemented with a Chambord sauce, flamed with spiced rum and topped with ice cream.	<i>per person</i> \$6.50



*Give me the luxuries of life and I will
willingly do without the necessities.*
FRANK LLOYD WRIGHT



FLAMING COFFEES

For two or more

CAFÉ DIABLO *per person \$6.50*

The devil will make you do it with this heavenly blend of orange, clove, cinnamon, Tia Maria, Grand Mariner and Anisette. You won't know which is better, the show or the drink . . . both are exciting.

CAFÉ ESPAGNOLE *per person \$6.50*

There is something wonderful about Kahlúa, brandy and coffee. The thrill of flaming brandy jumping from glass to glass is a treat not soon forgotten. Top this off with rich whipped cream.

FLAVORED COFFEES

KAHLÚA PARISIAN COFFEE \$5.50

Kahlúa, Grand Marnier, Cognac and shaved chocolate.

IRISH COFFEE \$4.95

Irish Whiskey, whipped cream.

SWISS COFFEE \$4.95

Light and dark Crème de Cacao and white Crème de Menthe.

SPANISH COFFEE \$4.95

Tia Maria and Brandy.

KEOKI COFFEE \$5.50

Crème de Cacao, Brandy and Kahlúa.

AMARETTO COFFEE \$4.95

KAHLÚA COFFEE \$4.95

COFFEES

100% Columbian Supreme Coffee

100% Colombian Decaffeinated Coffee

Winslow's Special Blend Chocolate Raspberry Coffee

Winslow's Special Blend Hazelnut Cream Coffee

Cappuccino — \$2.50 *per person*

Espresso — \$2.00 *per person*

Assorted Twinings Teas
