

DESSERTS

TABLE-SIDE BANANAS FOSTER FOR TWO

fresh bananas, citrus rum sauce, vanilla ice cream, serves two, prepared tableside 20

CHOCOLATE FUDGE DOBERGE CAKE

layers of chocolate blackout cake, chocolate icing, fresh berries, chocolate ice cream, crispy cacao nibs 14

WARM PEACH AND BLACKBERRY CRISP

drop peaches, blackberry, oatmeal brown sugar, and almond crust, baked to order, vanilla ice cream, bourbon caramel sauce 11

WARM CHOCOLATE CHIP COOKIE

fresh baked to order, served with our house-made vanilla ice cream 14

SOUTHERN TURTLE STYLE CHEESECAKE

cotton blue cheesecake® toffee pecans, salted caramel pearls, chocolate decor, bourbon caramel sauce, and chocolate sauce 13

THIRTY-TWO SIGNATURE BREAD PUDDING

“coffee and doughnuts”, doughnut bread pudding, warm chocolate coffee ganache, salted caramel pearls, and chocolate garnish 12

CRÈME BRÛLÉE

classic french vanilla custard caramelized tableside 10

SUMMER BERRIES & CRÈME

fresh seasonal berries, pound cake, bavarian cream and vanilla bean crème anglaise 10

LEMON AND BLUEBERRY POSSET

fresh lemon custard, blueberry compote, crushed pistachio, florentine 12

CHEF'S SELECTION OF SEASONAL ICE CREAM OR SORBET

fresh made daily selection of house-made ice creams or sorbets 10

COFFEE

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roasted whole bean guatemala antigua 3

ESPRESSO

espresso roast 4

CAPPUCCINO

espresso roast, steamed milk 4

FRENCH PRESS COFFEE

made for two with traditional accompaniments 6

IRISH COFFEE

jameson irish whiskey, coffee, cream 10

CAFÉ GRAND MARNIER

grand marnier liqueur, coffee, whipped cream 10

DESSERT WINES

ELDERTON, “GOLDEN SEMILLON”

south eastern australia '05 16

FONSECA “BIN 27” PORTO

douro, portugal 'nv
8 glass | 45 bottle

CHÂTEAU SUDUIRAUT

sauternes, bordeaux '90
40 glass | 250 bottle

FAR NIENTE “DOLCE” LATE HARVEST

napa valley '02
35 glass | 250 bottle

GENERAL MANAGER: Nancy Nguyen

EXECUTIVE SOUS-CHEF: Matthew Kallinikos