

## DESSERTS

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### TABLE-SIDE BANANAS FOSTER FOR TWO

fresh bananas, citrus rum sauce, vanilla ice cream, serves two, prepared table side 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 12

### 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 12

## COFFEE

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### COFFEE

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

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### 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