

DESSERT

VANILLA BEAN CRÈME BRULÉ 9
a rich and creamy vanilla bean speckled custard with crisp caramelized sugar topping, accompanied with a side of berry coulis

CHOCOLATE HAZELNUT DOME 9
chocolate mousse, encased in a dark chocolate glaze, almond meringue, with a crisp hazelnut, chocolate feuilletine inside, and hazelnut buttercream

BREAD PUDDING 9
french bread baked with chopped pecans, cinnamon, and vanilla bean served with a warm buttery sweet toffee sauce

TURTLE CHEESECAKE 9
thick layer of fudge covered with caramel sauce garnished with chopped pecans and a graham cracker crust

CHOCOLATE MARTINI 11
Mozart Chocolate Cream Liqueur, Ketel One, Crème de Cacao, half-and-half

IRISH COFFEE 12
Jameson Irish Whiskey, Demerara sugar, coffee, whipped cream

KOPKE 10 YEAR TAWNY PORT 9.25/70
aromas of spice, notes of dried fruit, and hints of wood and honey; smooth, elegant, and complex with an excellent finish