

Desserts

Molten Chocolate Cake-Flourless chocolate cake with chocolate sauce and raspberry coulis
\$5.95

Swedish Crème- Almond and Vanilla flavored cream with Lingonberry Compote & whipped cream.
\$3.95

Trio Dessert- Combination of Crème Brulee, Swedish Crème and Pot de Crème.
Enough for two.
\$9.95

Tiramisu-Classic Italian layered cake with ladyfinger cookies, Kahlua and Mascarpone cream
\$4.95

Cheese Plate- Regional cheeses, seasonal fruit, assorted crackers.
11.95

Pie of the day- Please inquire with your server
\$4.95

Ice Cream Sundae- Two scoops of Ice cream with chocolate sauce, whipped cream and a cherry-
\$2.95

Dessert Wines

EOS Tears of Dew Moscato 2005
Paso Robles, CA.
\$11.00 a glass, \$42 a half bottle

Graham's "Six Grapes" Reserve Porto
\$4.95

Graham's 10 yr Tawny Porto
#96 in Wine Enthusiast's top 100 for 2006- 96 points
\$5.95

Graham's 20 yr Tawny Porto
\$6.95

Evening Warmers

Godiva Java

Godiva chocolate liquor and coffee.
Whipped cream, chocolate shavings- \$5.25

Grand Marnier Café

Grand Marnier liquor, coffee and
Whipped cream- \$6.50

Traditional Irish Coffee

Jameson Irish whiskey and sugar. Coffee
& whipped cream- \$4.75

Espresso Drinks

Espresso- \$2.25 Double Espresso- \$2.75
Coffee Americano- \$2.75 Cappuccino- \$3.50
Café Latte- \$3.50

French Press Coffee

Small Pot- \$2.95
Large Pot- \$4.95

Cognac

Corvoisier VS- \$6.50
Remy Martin VSOP- \$6.75
Hennessy VS- \$6.50
Hennessy VSOP- \$8.25
Hennessy XO- \$13.95

Cordials

Coquerel VSOP Calvados- \$5.75
Larressingle VSOP Armagnac- \$6.25
B & B- \$6.50
Benedictine- \$6.50
Frangelico- \$4.75
Drambuie- \$6.50
Grand Marnier- \$6.50
Grand Marnier Cuvee du Centenaire- \$15