

desserts

- AMBROSIUS CHOCOLATES** 8
a sampling of hand-made chocolates from legendary chocolatier, gail ambrosius
- SEASONAL CRÈME BRÛLÉE** 7
topped with caramelized sugar and served with fresh fruit
- MOLTEN CHOCOLATE CAKE** 7
individual chocolate cake with a warm chocolate center, served with fresh whipped cream and chocolate ganache
- GÂTEAU AU VIN BLANC** 7
a light and sweet french white wine cake served with a mixed berry compote and our fresh whipped cream
- OLD-FASHIONED PEACH COBBLER** 7
a warm delicious peach cobbler with a streusel topping and vanilla ice cream
- FRESH SORBET** 5
changes daily

liquid desserts

- ESPRESSO MARTINI** 8
kahlua, Irish cream, frangelico and a shot of espresso, served up with a lemon twist
- BANANAS FOSTER MARTINI** 7
spiced rum, banana liqueur, cream, and a cinnamon rim
- GRASSHOPPER** 8
crème de menthe, chocolate and cream.
- SHARK BITE** 9
a death-defying martini made with courvoisier, kahlua and orange liqueur, topped with whipped cream