Dessert Menu / 12

Florida Key Lime "Tart"
Graham Cracker Crust, Toasted Coconut Sorbet

Tres Leches Crème Brûlée
Cajeta Churro, Canela Sugar

Chocolate Mousse Bomb
Hazelnut Crunch, Vanilla-Bean Anglaise, Strawberry Coulis

Pumpkin Cheesecake
Cinnamon Anglaise, Caramel Whipped Cream

Warm Donut Holes
Coffee Bavarian Cream

Churros
Canela Sugar, Cajeta Caramel, Candied Almonds

Fresh Berries
Served with Chantilly Cream

Sorbet Selections
Choice of House-Made Sorbets

Caramel Bread Pudding
Tahitian Vanilla Chantilly Cream

Coffee Selections

Santa Lucia Estates, Rain Forest / 4
Certified Nicaraguan

Nespresso Espresso / 4

Nespresso Cappuccino / 6

Selection of Hot Herbal Teas / 5

After Dinner Drinks

Chocolate Dipped / 17
Raspberry Vodka, Chambord, Godiva, & Cream

Espresso Martini / 18
Vodka, Kahlua, Simple Syrup, with Nespresso

Sherri mi Negroni / 17
Bristol Cream Sherry, Tanqueray, Campari

Nutty Fisherman / 16
Kahlua, Baileys, Frangelico with Coffee and Whip

Dessert Wines

Fabrizia Limoncello / 11
Salem, New Hampshire

Essensia (Orange Muscat), Quady / 9
Madera, California, 2016

Sauternes, Emotions La Tour / 12
France, 2017

Blandy's Madeira 15 Year Malmsey / 15
Madeira, Portugal

Malvaxia Passito, Barboursville / 16
Barboursville, Virginia, 2014