

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