

— DESSERTS —

BANANA CREAM PIE..... 6

Vanilla wafer crust, banana pastry cream, whipped cream, fresh banana, chocolate curls

CHOCOLATE ESPRESSO CAKE 7

Decadent flourless chocolate espresso cake served with chocolate fondue and Madagascar vanilla bean ice cream

STOUT CRÈME BRÛLÉE 6.5

Stout flavored crème brûlée topped with chocolate covered espresso beans

NESTLÉ TOLL HOUSE PIE..... 6

Served warm, topped with vanilla bean ice cream, roasted pecans and warm chocolate fondue

NOT JUST APPLE PIE 6

Freshly baked apple pie served warm with French vanilla ice cream, roasted pecans, topped with hot caramel sauce

CHOCOLATE FONDUE (for 2 or more)..... 9.5

Luscious warm chocolate fondue, flavored with orange liqueur, served with fresh fruit, pound cake and marshmallows

“BENT SPOON” SORBET with BISCOTTI 7



— AFTER DINNER DRINKS —

IRISH COFFEE

A classic recipe from Lynch's in Dublin. Dark, rich, freshly brewed coffee, brown sugar, John Jameson Irish whiskey topped with fresh whipped cream..... 9

CORDIALS

Baileys Irish Cream	Kahlua
Grand Marnier	Frangelico
Godiva Chocolate Liqueur	Amaretto
Chambord - Raspberry	Fernet-Branca

PORTS & SHERRIES

Cockburn's Tawny Port, Portugal	8
Warre's, Vintage Port, Quinta da Cavadinha	9.5
Harveys Bristol Cream	5.5

CAFÉ LATTE

Steamed milk and espresso, Regular or Iced

3.5

CAFÉ MOCHA

Steamed milk, Ghirardelli chocolate and espresso, Regular or Iced

4

CAFÉ BORGIA

Espresso and steamed milk with a hint of orange and chocolate, topped with whipped cream

4

CAFÉ PREGO

Freshly brewed coffee, Amaretto, Brandy and a touch of whipped cream

8

CAFÉ W

Freshly brewed coffee, Chambord and Godiva Liqueur, whipped cream

8

GRAN CAFÉ

Freshly brewed coffee, Grand Marnier, Godiva Chocolate Liqueur, whipped cream

8

CAPPUCCINO..... 3.5

ESPRESSO..... 3

All drinks can be made decaffeinated.