

DESSERTS

\$12

Chocolate Irish Cream Cake

Chocolate Bavarian Cream, Hazelnut Sponge
Candied Hazelnuts, Wrapped in Chocolate

Mon Cherry

Brandy Cherries, Chocolate Mousse
Vanilla Chantilly, Pistachio Sponge

Paris VUE

Vanilla and Chocolate Profiteroles
Caramelized Maple Pecans

Banana Foster Tart

Baked Passion Fruit Banana Tart, Rum Banana
Cream, Salted Caramel, Passion Sauce

Vanilla Crème Brûlée

Fresh Berries

Seasonal Sorbet

Fresh Berries, Biscotti

Sugar-Free Strawberry Parfait

No Sugar Added Pound Cake, Fresh Berries

COFFEE DRINKS

Millionaire's Coffee

Baileys Irish Cream, Frangelico
Grand Marnier \$9

Jamaican Coffee

Myers's Dark Rum & Tia Maria \$9

Snickerdoodle

Baileys Irish Cream, Frangelico, Kahlúa \$9

Mexican Coffee

Patrón XO Café \$9

DESSERT INSPIRED MARTINIS

Peanut Butter Cup

Too Much Chocolate with Peanut Butter
Vodka \$15

Lady Godiva

Dark & White Chocolate Godiva Liquor
Vanilla Vodka \$15

Cinnamon Crunch

Fireball Cinnamon Whisky, RumChata
Crunchy Rim \$15

WOOD AGED & VINTAGE PORT

Fonseca Bin 27 \$8

Taylor Fladgate 20 Year \$12

Taylor Tawny \$9

Taylor Fladgate 30 Year \$22

COGNAC

V.S.O.P. (Very Superior Old Pale)

Courvoisier \$14

Hennessy \$13

Rémy Martin \$12

X.O. (Extra Old)

Courvoisier \$28

Hennessy \$34

Rémy Martin \$32

Exceptional

Rémy Martin "Louis XIII" \$298