

DESSERTS

\$12

Chocolate Irish Cream Cake

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

Bourbon Baba

Bourbon Infused Brioche, Bosc Pear Compote,
Bourbon Vanilla Cream, Chantilly

Paris VUE

Vanilla and Chocolate Profiteroles,
Caramelized Maple Pecans

Peach Romanoff

CT Farm Peaches, Grand Marnier,
Fromage Blanc

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 WINE

EOS, Tears of Dew Moscato California \$16

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