

• **DESSERTS** •

CHOCOLATE SOUFFLÉ

(Please allow 30 minutes for preparation)

Double Belgium chocolate finished with chantilly cream and rich chocolate sauce. 12.

TRI-FECTA

Three mini flourless chocolate tortes – dark, milk, and white chocolate – finished with chantilly cream, toasted almonds and raspberry sauce. 8.

**FROMAGE BLANC
CHEESECAKE**

Baked cream and fromage blanc cheese with vanilla, orange zest graham-cracker crust, and wild-honey sauce. 7.5

FRESH FRUIT COBBLER

Fresh, seasonal fruit baked in a vanilla crust with house-made cinnamon ice cream. 7.

**BUTTERSCOTCH
CRÈME BRÛLÉE**

“The classic burnt cream” with a delicious twist, topped with caramelized sugar. 6.5

**GRAND MARNIER
CHOCOLATE MOUSSE**

Bittersweet chocolate blended with the finest ingredients tempts your palate with a slight hint of Grand Marnier. 6.

KEY LIME PIE

Traditionally tart and creamy, served in a ginger snap crust finished with a dollop of whipped cream. 5.5

**HOUSE-MADE ICE CREAM
AND SORBET**

Assortment of rich, handmade ice creams and fruit sorbets. 5.5

CHEESE PLATE

Assortment of artisan cheeses accompanied by candied nuts, wild honeycomb, and fruit. 15.5

ONE-EYE-OPEN MARTINI

Irish whiskey and Starbuck's® Cream Liqueur layered over chilled Starbuck's® Coffee Liqueur with a chocolate sugar rim. 9.

CHOCOLATE MARTINIS

with Godiva and Stoli Vanil. 9.

Berry-Berry Chocolate Martini with a splash of Chambord. 9.

Chocolate Haze Martini with a splash of Frangelico. 9.