



DESSERTS

Chocolate Mousse Torte

*layers of dark, milk and white chocolate mousse,
served with seasonal berry sauce*

Pecan Pie

*toasted pecan halves with a traditional sweet,
buttery crunch and flaky shortbread crust*

New York Cheesecake

*deliciously creamy with the fantastic
subtlety of vanilla and lemon*

Flan

rich & creamy with flavors of vanilla and caramel

Fresh Seasonal Berries

homemade whipped cream

Homemade Vanilla Bean Ice Cream

with seasonal berries

\$11



AFTER DINNER DRINKS

Amaretto Coffee

Kahlua Coffee

Brady & Coffee

Irish Coffee

Cypress Coffee - Frangelico & Amaretto

Keoke Coffee - Kahlua & Brandy

Mexican Coffee - Kahlua & Tequila

Jamaican Coffee - Tia Maria & Rum

Cognac/Brandy/Grappa

Remy Martin XO

Remy Martin VSOP

Courvoisier VS

Hennessy VS

Bishop's Eden Apple Brandy

Christian Brothers Brandy

Grappa Nonino Vendemmia

Port

Sandeman Ruby

Ramos Pinto Tawny

Sandeman 10 year Tawny



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