

Perfect Desserts

CHOCOLATE TEMPTATION \$14

Made with Equadorian Cacao, covered in chocolate glaze

CHEESECAKE ALLE FRAGOLE \$14

Silky New York style, crowned with wild strawberries

CRÈME BRULEE \$13

FRENCH VANILLA ICE CREAM \$12

LEMON GELATO \$15

with strawberries and drizzled with Grand Marnier

LIQUEUR PARFAIT \$14

Desserts Prepared Tableside

CHERRIES JUBILEE “POUR DEUX” OVER ICE CREAM \$28

Cherries and liqueur flambéed and served over vanilla ice cream

CRÊPES SUZETTE “POUR DEUX” \$28

Crêpes sautéed in butter, brown sugar, orange juice, cognac and flambéed with Grand Marnier

BANANAS FOSTER “POUR DEUX” \$28

Bananas sautéed in butter, brown sugar, cinnamon and banana liqueur flambéed with rum
Served over vanilla ice cream. Scandalously delicious!

Specialty Coffees (2 oz)

IRISH COFFEE (prepared and flambéed tableside) \$16

Irish Mist, Irish Whiskey

SPANISH COFFEE (prepared and flambéed tableside) \$16

Brandy, Kahlua

MONTE CRISTO COFFEE (prepared and flambéed tableside) \$16

Grand Marnier, Kahlua

NUTCRACKER COFFEE (prepared and flambéed tableside) \$16

Amaretto, Bailey's, Crème de Cacao

BOB'S MEXICAN COFFEE (prepared and flambéed tableside) \$16

Tequila blanco, Kahlua

Digestifs (2 oz)

AMARONE BARRIQUE GRAPA \$26

GRAPPA SARPA DI POLI \$21

AMARO "66" INVECCHIATA \$25

AMARO MONTENEGRO \$19

AVERNA SICILIANO \$19

ICE WINE VIDAL \$19

TAYLOR FLADGATE PORT

10 YEAR \$18

20 YEAR \$29

40 YEAR \$45

Specialty Liqueurs and Brandies (1 1/4 oz)

LOUIS XIII \$290

HENNESSY XO \$38

COURVOISIER XO \$38

ARMAGNAC V.S.O.P. \$21

JOHNNY WALKER BLUE \$55

Single Malts (1 1/4 oz)

GLENFIDDICH 12 YEAR \$16

GLENLIVET 12 YEAR \$17

GLENLIVET 15 YEAR FRENCH OAK \$19

CARDHU 12 YEAR \$18

BALVANIE 12 YEAR DOUBLEWOOD \$22

LAGAVULIN 16 YEAR \$24

MACALLAN 15 YEAR \$28

OBAN 14 YEAR \$21

MACALLAN RARE CASK \$45

DALWHINNIE 15 YEAR \$22