

**Lemon Ricotta Cake 10** 

*Olive Oil Gelato, Marinated Blackberries, Lemon Curd,  
Olive Oil-Thyme Tuile*

**Tiramisu Mousse 10**

*Almond Dacquoise, Vanilla Mascarpone Mousse, Dark Chocolate Glaze,  
Cinnamon Espresso Ice Cream*

**Dark Chocolate Orange Torta Caprese 10** 

*Flourless Hazelnut Cake, Orange Crème Gelato, Frangelico Anglaise,  
Hazelnut Brittle*

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**Cherry-Amaretto Crème Brûlée 10**

*Amaretto Biscotti, Sweet Cherry Cream*

**Chocolate Coconut Tart 10**  

*Almond Coconut Crust, Coconut Custard, Coconut Sorbet,  
Dark Chocolate Ganache, Roasted Pineapple Salsa*

**Trio of Homemade Ice Cream & Sorbet 10**

*Brown Butter Tuille, Seasonal Berries*

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**Specialty Coffees**

*Served with Whipped Cream*

**Spanish Coffee 9.95**  
*Brandy, Kahlúa*

**Monte Cristo 9.95**  
*Kahlúa, Grand Marnier*

**Black Magic 9.95**  
*Black Sambuca, Espresso*

**Blueberry Tea 9.95**  
*Grand Marnier, Amaretto, Tea*

**Irish Almond Coffee 9.95**  
*Baileys, Amaretto*

**Jamaican Coffee 9.95**  
*Black Rum, Tia Maria*

**Body Heat Coffee 9.95**  
*Kahlúa, Banana Liqueur, Baileys*

**Dessert Wines**

*Served as a 2oz Pour*

**Inniskillin Vidal Icewine 20**  
*Aromas of Tropical Fruit*

**Henry of Pelham Late Harvest Vidal 10**  
*Aromas of Lychee Fruit & Fresh Peach*

**Cave Spring Late Harvest Riesling 15**  
*Aromas of Peach, Apricot & Poached Pears*



Gluten Free

Vegan