

DESSERTS

- Chocolate with Chocolate Torte (*layers of deep chocolate chiffon cake filled with a whipped chocolate ganache*)
Served with Banana Ice Cream 13
- Ultimate Chocolate Fudge Cake "*Gluten Free*" (*a single layer of Chocolate glazed, decadence in a pool of crème anglaise*)
Served with Fresh Raspberries 13
- Crème Brulee 13
- Ice Cream Pie (*Chocolate, Strawberry, Caramel*) 13
- Granita 8⁵⁰
- Vanilla Bean Ice Cream 8⁵⁰
- Ricotta Cannoli 10
- Brandy Ice 12
- Lemon Ricotta Cheesecake (*the creamiest of cheesecakes, layered with a lemon filling*)
Served with Macerated Strawberries 12
- Biscotti with Vin Santo 14
- Berries of the Season, Crème Anglaise 13

PREPARED TABLESIDE

- Zabaglione over Raspberries 14
Bananas Flambé 14
- Coffee Noce 12⁵⁰
Coffee Napolitano 12⁵⁰

With Coffee and Espresso Recommendations

- House Made Limoncello
Black Walnut
Sambuca
Hazelnut
Tuaca

DESSERT WINES / SHERRY & PORTS

BY THE GLASS

- 2018 Moscato, D'asti, Vinchio-Vaglio Serra 8
2005 Vin Santo, Felsina 12
2007 Picolit, Dorigo 13
2012 Chateau Carmes De Rieussec 15
NV Dry Sack, Sherry 8⁵⁰
2003 Smith Woodhouse, Late Bottled Vintage Port 15
NV Smith Woodhouse, Tawny Port, 20 Years Old 25

HALF BOTTLES

- 2007 Picolit, Dorigo 75
2010 Chateau Carmes De Rieussec 60
2005 Chateau Coutet 125
1994 Chateau D'yquem 375
2014 Muller-Catoir, Auslese 85

TONIGHT'S CHEESES

Iberico, Spain
Made from cow, sheep, goat's milk

Port Salut, France
Made from cow's milk

Humbolt Fog, California
Made from goat's milk

Cypress Grove Midnight Moon
Holland
Made from goat's milk

18⁰⁰ Per Service