

Desserts

Apple Galette - 7.75

chunks of apple enveloped in a rustic open faced butter dough crust
with vanilla gelato and topped with caramel sauce

Tiramisu - 6.50

lady fingers dipped in kahlua coffee filled with mascarpone cheese

Crème Brûlée - 6.95

kahlua flavored, topped with berries

Triple Chocolate Mousse - 7.50

dark, white and milk chocolate mousses, chocolate shavings

Molten Chocolate Cake - 8.95

lava cake topped with vanilla ice-cream

Salted Caramel Vanilla Crunch Torte - 7.95

caramel drizzle

Peanut Butter Bomba - 7.50

caramel surrounded by peanut butter gelato, coated in
milk chocolate with caramel sauce

Monterosa - 7.75

a mix of mascarpone and ricotta cheese layered between sponge cake
topped with wild strawberries and red currants

Carrot Cake - 6.95

layered sponge cake made with carrots, raisins, pecans and pineapple;
cream cheese frosting and diced almonds

Vanilla Ice Cream with Chocolate Syrup - 6.00

Raspberry or Zesty Lemon Sorbet - 6.00

Chef's daily selection AQ

Ports and Dessert Wine

Graham's Six Grape - Graham's 10 year Tawny Graham's 20 year Tawny
- Vin Santo - Sauternes Birbet-Moscato d'Uva - Moscoto d'Oro