



## DESSERT

### New York Style Cheesecake

Served with Berries & Whipped Cream

### Seasonal Bread Pudding

Drizzled with House-Made Caramel Sauce

### Crème Brulée

### Apple Cinnamon Beignets

Made with Ricotta, Local Apples

Served with Vanilla Ice Cream & Caramel Sauce

### Tiramisu

Sponge Cake, Espresso Liqueur, Topped with Whipped Mascarpone and Cocoa Powder

### Chocolate Mousse

Topped with Whipped Creme

### Molten Chocolate Lava Cake

Served with Crème Anglaise and Vanilla Ice-Cream

### Bowl of Fresh Fruit

**\$ 12**

## AFTER DINNER DRINKS

Espresso Martini	15
Irish Coffee	13
Long Island Iced Coffee	16
Husch, Gewurztraminer, Late Harvest, Mendocino 2014	10
Navarro, Late Harvest Riesling, 2014	18
Dow's Port, 20-year Tawny, Portugal	26
Dow's Port 10-year Tawny, Portugal	15
Pedro Ximinez, Aurora, Bodega Yuste Sherry	13
Meyer Family Cellars Port, Yorkville Anderson Valley	14



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