

HAND MADE DESSERTS - 8

S'MORES TART

GRAHAM CRACKER BUTTER TART, CHOCOLATE PATÉ, TOASTED
HOMEMADE MARSHMALLOW

STRAWBERRIES & CREAM

CREAM PUFF, VANILLA BEAN CUSTARD, GLAZED STRAWBERRIES,
CHANTILLY CREAM

ORANGE CRÈME BRULEE

BLOOD ORANGE SORBET, ORANGE BISCOTTI

CARROT CAKE

MASCARPONE BUTTERCREAM, SWEET CARROT SAUCE, WALNUT
TUILE

TRIPLE CHOCOLATE BROWNIE SUNDAE

VANILLA ICE CREAM, SEA SALT CARAMEL, DARK CHOCOLATE SAUCE

AFFOGATO

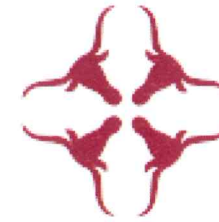
VANILLA ICE CREAM, AMARETTO LIQUEUR, ESPRESSO SHOT, ORANGE
BISCOTTI

NEW YORK STYLE CHEESECAKE

SEASONAL FRUIT COMPOTE

SEASONAL SELECTION OF McCONNELL'S FINE ICE CREAM, CIAO BELLA GELATO & SORBET,

CHOICE OF TWO, ORANGE BISCOTTI



AFTER DINNER DRINKS

ESPRESSO DRINKS

ESPRESSO - 2.50
LATTE - 3.50
CAPPUCCINO - 3.50
MOCHA - 4

GODIVA IRISH COFFEE – 8

BAILEY'S IRISH CRÈME AND GODIVA CHOCOLATE LIQUEUR, TOPPED
WITH HOT COFFEE AND WHIPPED CRÈME

PEPPERMINT MOCHA – 9

A SHOT OF ESPRESSO MIXED WITH STEAMED MILK, CHOCOLATE
FLAVORING AND A SHOT OF PEPPERMINT SCHNAPPS

KEOKI COFFEE – 9

A BOLD MIXTURE A KAHLUA, BRANDY, COFFEE AND A HINT OF
CHOCOLATE SYRUP

GRASSHOPPER – 9

CRÈME DE CACAO, GREEN CRÈME DE MENTHE, BLENDED AND SERVED
IN A CHOCOLATE-SWIRLED MARTINI GLASS

TAN FERRARI – 9

A SHOT OF BAILEY'S, AMARETTO, AND KALUA, SERVED AS A LAYERED
SHOT OR ROCKS