



signature desserts

sauces red berry, chocolate, vanilla bean, kiwi, mango, caramel, blackberry, mandarin orange

crème bruleé trio 10.
bailey's and frangelico, vanilla bean, milk chocolate almond

mango cheesecake 10.
tropical fruit geleé, fresh mango, papaya and kiwi, chantilly cream

cappuccino intrigue 9.
cappuccino ice cream, chocolate center, chocolate espresso beans

chocolate fondue 9.
dark and white chocolate with fresh fruit

build your own sundae

one scoop 8. two scoops 9.

three scoops 10.

choose your ice cream: vanilla, chocolate or strawberry,

choose four favorite toppings:

oreo's, heath bar, sprinkles, pecans, m&m's or chocolate chips

chocolate tasting 11.

warm flourless chocolate soufflé cake, chocolate and hazelnut meringue, chocolate obsession, white chocolate ice cream

dessert collection 12.

a tasting of the pastry chef's favorites

new england artisan cheeses 14.

fig jam, cranberry pecan crostini

dessert wines

bonny done ice wine gl 9.5 btl 35.

robert mondavi moscato d'oro btl 39.

a "stickies" flight 15.

enjoy 3 - 2oz pours of dessert wines from rosenblum cellars

late harvest, ripken ranch

black muscat, gallagher reserve

desiree chocolate dessert wine

ports

quinta do noval fine ruby 9.

barro lagrima white port 9.

sandeman founder's reserve 11.

taylor fladgate 20 year 14.

ramos pinto 30 year 16.

cognac

hennessy vs 10.

remy martin vsop 13.

delamain vesper 40 year 25.

remy martin xo 30.

kelt xo 32.

scotch

dalmore 12 year 9.

glenfiddich 12 year 11.

glenlivet 12 year 11.

macallan 12 year 15.