



*There is no better way
to bring people together
than with dessert.*

SWEET ENDING

TIRAMISU

Whipped mascarpone, coffee immersed
lady fingers, cocoa dusting

CRMEME BRULEE

Smooth French vanilla cream, caramelized sugar

PEANUT BUTTER CHOCOLATE PIE

Crunchy creamy peanut butter, dark
chocolate layers, sea salt crystals

AVANTI GLACE

Old world vanilla ice cream, espresso

ONE MORE

Ask your server for the
Chef's weekly inspiration

Outside "sweet" fee \$ 3. 00 per guest



DESSERT COCKTAILS

CHOCOLATE MARTINI

Smirnoff Vanillé, Dorda Double

Chocolate Liqueur, Chocolate Syrup

ITALIAN ESPRESSO MARTINI

Lavazza espresso, Kahlua,

Stolichnaya Vodka, Bourbon Cream

by Buffalo Trace

COFFEE DRINKS

CHARLIE'S

Hennessy VS, Kahlua, Dark Creme

de Cocoa, Whipped Cream

PORT

GRAHAM'S I "Six Grapes" Ruby

FONESCA I "Bin 27"

TAYLORE FLADGATE I

10 Year Tawny

SANDEMANS I

"Founders Reserve" WARRE'S

OPTIMA I 10 Year Tawny

LIMONCINO CARAVELLA

Liqueur of Calabrian lemon I ITALY