



Desserts ~ 8

VANILLA CRÈME BRÛLÉE

Madeleines, Berries

BRICK OVEN BAKED MOLTEN CHOCOLATE COOKIE*

Dark Chocolate, Vanilla Bean Ice Cream

CHEESECAKE

Black Cherry & Cranberry Compote

Fig Jam, Almond Florentine Tuille

LEMON TART

Meringue, Orange Compote, Mint Coulis

APPLE CROSTATA

Caramel, Vanilla Ice Cream, Candied Walnuts

DARK CHOCOLATE TERRINE

White Chocolate Mousse, Devil's Food Cake

Raspberry Coulis, Chocolate Tuille

GUINNESS SPICE CAKE

Candied Pineapple, Stout Caramel

Vanilla Ice Cream, Coconut Tuille

BREAD PUDDING

Caramel, Vanilla Ice Cream

Alternative Endings

Espresso / 4 Latte / 4.50

Double Espresso / 6 Cappuccino / 4.50

After Dinner Cocktails ~ 12

Maggie's Coffee

Baileys, Kahlua, Chambord, Whipped Cream

Chocolate Decadence

Whipped Cream Vodka, Godiva Dark & White

Chocolate Liqueur, Chocolate Curls

Port Royal

Cruzan Aged Dark Rum, Baileys,

Kahlua and Frangelico, Cream

Magnolias 'Buena Vista' Irish Coffee

Irish Whiskey, Sugar, Whipped Cream

Port

Casanel Full Nelson (Virginia) / 8

Terra d'Oro Zinfandel (California) / 10

Smith & Woodhouse 10yr Tawny (Portugal)/10

Butler & Nephew 10yr White (Portugal)/9

Butler & Nephew 20yr Tawny (Portugal)/22

Dows 30yr Tawny (Portugal) / 29

Grahams 40yr Tawny (Portugal) / 39

Sherry

Veldesplino Inocente Fino / 8

Lustau Papirusa Manznilla / 9

Lustau Los Arcus Amontillado / 9

Emilio Hidalgo Gobernador Oloroso / 9

Lustau East India Solera Reserve / 8

Pedro Ximenez Emilio Hidalgo (Spain) / 8

Lustau Capataz André Deluxe Cream / 8

Dessert Wine

Fabbioli Raspberry Merlot (Virginia)/ 8

Madeira Blandy's 5yr Malmsey (Madeira)/ 8

Sauternes Emotions de la Tour Blanche (FR)/ 10

