

DESSERTS

HOME MADE CHOCOLATE BROWNIE 12

Pistachio Ice Cream, Pistachios, Chocolate Sauce, Crème Fraiche, and Fresh Mint

Pairs with Taylor Fladgate 20yr Port

APPLE CINNAMON COBBLER 11.5

Apple Slices, Brown Sugar, Cinnamon Topped with Candied Walnuts, Vanilla Ice Cream, Wildflower Honey, Crème Fraiche, Mint

Pairs With Taylor Fladgate 10, 20, 40 Tawny Port

MINI BOURBON PECAN PIE 10.25*

Orange Slice, Caramel, White Chocolate Chips, Chopped Pecans, Crème Fraiche, Mint. Add Ice Cream Scoop \$2

Pairs With Taylor Fladgate 10, 20, 40 Tawny Port

CARROT CAKE 11.25

Layer upon Layer Of our Dark Moist Carrot Cake. Finished with Smooth Cream Cheese Crème Fresh

Pairs Well with Ferreira Ruby Port

GLUTEN-FREE BOLO DE CHOCOLATE 11.5

Four Chocolates Fused Together, Rich Grenache and Gluten Free Cake

Pairs Well with Taylor Fladgate Late Ventage Ruby Port

MASCARPONE MOUSSE 11.5

Chocolate Cup, Mascarpone Cheese, Pure Cane Sugar, Fresh Berries, Crème Fraiche, Fresh Strawberry Puree

Pairs with a Vin Santo del Chianti

CRÈME BRÛLÉE 11.25

Heavy Cream, Vanilla, Grand Marnier, Egg Yolks, Pure Cane Sugar

Pairs with Taylor 10, 20, 40 Tawny Port

MINI HOMEMADE PUMPKIN PIE 11.5

Pumpkin Puree, Eggs, Brown Sugar, Cinnamon, Ginger, Nutmeg, Cloves, Heavy Whipping Cream, Milk, Pinch of Salt Add Ice Cream Scoop \$2

Pairs with Taylor 10, 20, 40 Tawny Port

MINI CANNOLIS 11.5

Flour, White Wine, Eggs, Ricotta Cheese, Mascarpone Cheese, Pure Cane Sugar, Salt, Orange Zest, Dark Chocolate, Mini Chocolate Chips

Pairs with Taylor Fladgate 20yr Port

ITALIAN TIRAMISU 11.25

Ladyfingers Soaked in Espresso and Kahlua with Mascarpone and Cocoa

Pairs With a Ruby Port

BLUEBERRY WHITE CHOCOLATE CHEESECAKE 11.5

White Chocolate, Vanilla Bean Cream, Fresh Blueberry Pure, Fresh Blue Berries, Whip Cream, White Chocolate Shavings. Blueberry sauce

Pairs Well with Ferreira Ruby Porto

CHEESECAKE CHANGOS 11.25

Rich, Smooth Cheesecake, Deep Fried, Rolled in Sugar and Cinamon Topped with Crème Fraiche

Pairs Well with Dows 10, 20, or 30 Year

TURTLE CHEESECAKE 11.5

Layers Of Rich Fudge, New York Style Cheesecake with Delicious Carmell and Crunchy Pecans

Pairs with Taylor 10, 20, 40 Tawny Port

VANILLA ICE CREAM (2 SCOOPS) 8

VANILLA SUNDAE (2 SCOOPS) 8.50

PISTACIO GELATO (2 SCOOPS) 10

SEA SALT AND CARAMELL (2 SCOOPS) 10.50

DESSERT WINE FLIGHT 30

1oz of:

Dow's Fine Ruby Port

Taylor Fladgate 10-year Port

Taylor Fladgate 20-year Port

AMALFI FLIGHT 25

1oz of:

Grappa Di Nebbiolo

Caravella Limoncello

Amaretto Disaronno

AFTER DINNER DRINKS

Cappuccino/Latte/Mocha 7.5

Coffee Regular or Decaf 3

Espresso 3.75

Double Espresso 7.5

Flavored Latte 12

(Bailey's, Kahlua, Sambuca)

PORT

Dow's White Port 11

Dow's Fine Ruby Port 11

Borges Port Tawny 11

Taylor Fladgate 10 Year Tawny 16

Taylor Fladgate 20 Year Tawny 18

Taylor Fladgate 40 Year Tawny 38

AFTER DINNER DRINKS

Limoncello 8.5

Sambuca Romana 9

Amaretto Disaronno 9.5

Grand Marnier 10.50

Grappa 8.5

Amaro Averna 9.5

Jägermeister 7.50

All desserts with a * after the price are made from scratch