

## Dessert Menu / 12

### **White Chocolate Bread Pudding**

Vanilla Anglaise, Salted Caramel, Chantilly Cream

### **Florida Key Lime "Tart"**

Graham Cracker Crust, Toasted Coconut Sorbet

### **Tres Leches Crème Brûlée**

Cajeta Churro, Canela Sugar

### **Chocolate Mousse Bomb**

Hazelnut Crunch, Vanilla-Bean Anglaise, Strawberry Coulis

### **Warm Donut Holes**

Coffee Bavarian Cream

### **Churros**

Canela Sugar, Caramel, Mexican Hot Chocolate

### **Fresh Berries**

Served with Chantilly Cream

### **Sorbet Selections**

Choice of House-Made Sorbets

## Coffee Selections

### **Santa Lucia Estates, Rain Forest / 4**

Certified Nicaraguan

### **Nespresso Espresso / 4**

### **Nespresso Cappuccino / 6**

### **Selection of Hot Herbal Teas / 5**

## After Dinner Drinks

### **Chocolate Dipped / 17**

Raspberry Vodka, Chambord, Godiva, & Cream

### **Espresso Martini / 18**

Vodka, Kahlua, Simple Syrup, with Nespresso

### **Sherri mi Negroni / 17**

Bristol Cream Sherry, Tanqueray, Campari

### **Nutty Fisherman / 16**

Kahlua, Baileys, Frangelico with Coffee and Whip

## Dessert Wines

### **Fabrizia Limoncello / 11**

Salem, New Hampshire

### **Essensia (Orange Muscat), Quady / 9**

Madera, California, 2016

### **Sauternes, Emotions La Tour / 12**

France, 2017

### **Blandy's Madeira 15 Year Malmsey / 15**

Madeira, Portugal

### **Malvaxia Passito, Barboursville / 16**

Barboursville, Virginia, 2014