

# Dessert

All desserts, ice creams & sorbets are crafted in-house by  
Pastry Chef, Erik Anderson


 **FLOURLESS CHOCOLATE  
TORTE | 10**

*Cherry custard, chocolate crumble, chocolate sauce*  
**Suggested Pairings:** Dow's Late Bottle Vintage Ruby  
Port, Irish Coffee

**NEW YORK-STYLE CHEESE CAKE | 9.5**  
*Raspberry-champagne coulis*  
**Suggested Pairings:** Veuve Clicquot Champagne (half  
bottle) or Spanish Coffee

 **CAPPUCCINO CRÈME BRULÉE | 9**  
**Suggested Pairings:** Taylor Fladgate 20 year Tawny  
Port, Nutty Irish Coffee

**THE "OLD FASHIONED" | 10**  
*Orange upside down cake, Bulleit bourbon crème  
Anglaise, macerated cherries*  
**Suggested Pairing:** Manzanilla La Guita  
En Rama Sherry

 **TRIO OF HOUSE-MADE SORBETS | 8**  
*Suggested Pairings: Batasiolo Moscato d'Asti or  
Tattinger Champagne (half bottle)*

**DESSERT DU JOUR | 11**  
*Please inquire*

## Coffee Drinks

All Coffee Drinks are made with locally-  
roasted Crimson Cup coffee

**IRISH COFFEE | 8**  
*Irish whiskey and a pinch of bar sugar*

**NUTTY IRISH COFFEE | 9**  
*Baileys and Frangelico*

**SPANISH COFFEE | 9**  
*Galliano vanilla liqueur, Godiva chocolate, Frangelico*

**CAFÉ AMORE | 10**  
*Remy Martin VSOP, Amaretto, whipped cream*

**HOT WHITE RUSSIAN**  
*OYO Honey Vanilla Bean vodka, Kahlua, coffee*

**TURTLE**  
*Tia Maria, Godiva, Frangelico, coffee*

**CHOCOLATE CAFÉ MARTINI**  
*OYO vodka, Kahlua, Godiva chocolate, coffee*



**GLUTEN-FREE**



**LOCALLY-PRODUCED**