

The Finishing Course

Flaming Crème Brûlée 9

Vanilla custard with a crisp sugar shell and Grand Marnier on fire

Belgian Chocolate Torte 8

Rich, dense, flourless, chocolate cake with caramel

Lemon Layer Cake 9

Lemon curd layered cake with cream cheese icing and drizzled with warm royal cherries

Banana Foster Cheesecake 10

Homemade vanilla bean cheesecake covered in warm bananas, pecans and brown sugar-crème de cocoa sauce

Beignets with Whipped Mascarpone 7

Warm beignets with lemon mascarpone and Mayan chocolate sauce

Warm Chocolate Chip Cookies & Milk 8

Two oven hot, house made, soft chocolate chip cookies with a cold pitcher of milk

Artisan Cheese Plate 15

Chef selection of three cheeses served with house made accompaniments

Champagne & Dessert for Two 18

Two glasses of champagne and a dessert of your choice, perfect end to your dinner date

Chocolate & Port for Two 20

Flourless chocolate torte and two glasses of Taylor Fladgate Ruby Port