

DESSERTS

CHOCOLATE PRALINE FONDUE 12.50

fresh baked brownies and fruits to dip into
a warm pool of velvety smooth bittersweet chocolate
laced with chunks of crunchy praline

MOLTEN CHOCOLATE CAKE 10.00

served warm with fresh berry compote
and strawberry sauce

FRESH FRUIT & SORBET 10.00

the seasonal harvest is at its peak,
served with our house-made fresh fruit sorbets

WARM APPLE COBLER 10.00

Granny Smith apples and almond crumb topping,
with whipped cream and sauce caramel

CHOCOLATE DECADENCE 10.00

warm melted brownie, double chocolate chip ice cream
with a chocolate cookie and drenched in hot fudge

TIRAMISU 10.00

vanilla cream and cocoa within layers of
rum scented coffee lady fingers

NAPOLEON 10.00

sweet cream & delicate puff pastry layers atop a pool of raspberry coulis

ICE CREAM SUNDAE 9.50

house-made ice cream with hot fudge, brownies,
strawberries, bananas, whipped cream and candied pecans

CRÈME BRULEE 9.50

light and velvety with a flaming bourbon caramelized sugar crust

OUTRAGEOUS SUNDAE 33.00

supersized to serve three or more ~ house-made ice cream with hot fudge,
brownies, blondies, strawberries, bananas, whipped cream and candied pecans

ice cream and whipped cream referred to above are all non-dairy