

# the sweets

"Savor the evening. As Executive Pastry Chef it is my love and joy to explore unique and delicious sweet flavors and it is my pleasure to share a few of them with you this evening. Please enjoy!"

- Executive Pastry Chef Christine Conner

lou lou's homemade  
cookies & cream gelato cake 15  
vanilla bean cookies and cream gelato  
homemade chocolate sauce - whipped frosting

ultimate  
warm vanilla caramel cake 19  
vanilla gelato - whipped cream  
homemade toasted brown sugar cinnamon pecans

s'mores in a jar 14  
toasted marshmallow - double chocolate  
graham cracker toffee

sweet + savory fresh berries <sup>GF</sup> 16  
acacia honey - corto "truly" evoo - grains of paradise

triple chocolate bombe <sup>GF</sup> 16  
milk chocolate mousse - dark chocolate shell  
toasted almonds - toasted marshmallow  
white chocolate ganache

triple layer key lime pie 17  
fresh key lime - almond graham cracker crust  
fresh whipped cream - lime "caviar"

very chocolate cake 15  
dark chocolate ganaché  
milk chocolate butter cream - bada bing cherries

crispy banana split 16  
salted caramel gelato  
crispy cinnamon sugar banana  
luxardo whipped cream

red velvet bread pudding 16  
vanilla gelato - white chocolate  
sweet cream cheese

sorbet <sup>GF</sup> 11  
mango - raspberry - blood orange

gelato <sup>GF</sup> 11  
chocolate chocolate chip - sea salt caramel  
vanilla bean - strawberry - nutella chocolate crunch

## dessert wines port



## cordials

far niente "dolcé" .....	35 .....	145	bailey's irish cream .....	15
fonseca bin no. 27 .....	13 .....	57	campari .....	14
inniskillin riesling ice wine .....	40 .....	170	carpano antica.....	14
inniskillin cab franc ice wine .....	44 .....	183	castello banfi grappa .....	24
lustau san emilio "pedro ximénez" .....	14 .....	76	drambuie .....	17
rare wine co. madeira "boston bual" .....	25 .....	175	fernet branca.....	16
royal tokaji "5 puttonyos" .....	25 .....	125	frangelico .....	15
taylor fladgate 10 yr tawny .....	18 .....	91	grand marnier .....	16
taylor fladgate 20 yr tawny.....	22 .....	132	grand marnier "cuvée 100" .....	64
taylor fladgate 30 yr tawny.....	40 .....	320	grand marnier "cuvée 1880" .....	85
taylor fladgate 40yr tawny.....	57 .....	456	green chartreuse .....	18
			michele chiarlo "moscato" grappa .....	18
			romana sambuca.....	16

*GF - Gluten Friendly* - made with ingredients that do not naturally contain Gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.