



## ↳ Desserts ↳

- Freshly-Made Apple Pie** ..... \$9  
*Filled with caramelized apples and topped with caramel streusel*
- Seasonal Crème Brûlée** ..... \$10  
*A classic crème brûlée with a seasonal twist, flavor changes weekly (ask server)*
- Milk Chocolate Cake** ..... \$12  
*A rich, sky-high cake tower covered in a silky chocolate sauce*
- Chocolate Torte** ..... \$9  
*Homemade gluten-free torte topped with fresh seasonal berries and chocolate sauce*
- Homemade Mascarpone Cheesecake** ..... \$10  
*Creamy vanilla cheesecake drizzled with a delicious strawberry sauce*
- Turtle Lava Cake** ..... \$9  
*A rich chocolate cake filled with a molten caramel center topped with pecans and a caramel drizzle*

## ↳ Dessert Wines ↳

- Canti Moscato: Italy** ..... \$8
- Beringer Nightingale: California**.... \$10
- Quinta do Infantado  
20 Year Tawny Port: Portugal**..... \$14
- Graham's Six Grapes  
Reserve Port: Portugal**..... \$10
- Lustau Moscatel  
Emilin Sherry: Spain** ..... \$10
- Lustau Palo  
Cortado Sherry: Spain**..... \$9

