



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
- Banana Toffee Bourbon Cake** \$10
A layered cake with caramelized bananas topped with bourbon and toffee caramel drizzle

DESSERT WINES

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

