

DESSERT

Chocolate Caramel Cake 11.50

Three-layer chocolate cake, ganache mousse, house made salted caramel

Key Lime Tequila Cake 8.50

Layers of lime and strawberry mousse, passion fruit curd, topped with fresh fruit, coconut almond crunch, tropical gelée

Deconstructed Crème Brûlée ^{GFA} 8

Tahitian vanilla, shortbread cookie, seasonal fruit

Bananas Foster Cream Pie 8.50

House made graham cracker tart, banana custard, caramelized bananas, foster sauce

Chef Mark's Limited Edition Cheesecake 8

Crafted each month using fresh local ingredients of the season

Raspberry Exquisite ^{GF | Low Sugar} 8.50

Chocolate tart, semi-sweet gateau cake, raspberry coulis, whipped chocolate cream

Beignets 8

Seven beignets covered in powdered sugar with chocolate, raspberry and caramel dipping sauces

Frozen Indulgence ^{GFA} 7

Ask your server about today's ice cream and sorbet selections

Cocktails

Ladies Night 10

Patrón XO Café, Absolute Vanilla, Frangelico, coffee bean garnish

Cinnamon Toast Crunch 10

Rumchata, Fireball Cinnamon Whiskey, sugar rim

Tiramisu Martini 10

Kahlua, Rumchata, Godiva Chocolate Liqueur, whipped cream, chocolate shavings, cocoa powder, lady finger