

DESSERTS

Chocolate Sphere

flourless chocolate, pecan, raspberry, mascarpone,
encapsulated in chocolate imploded tableside,
hot chocolate sauce

Café Xocolate

espresso chocolate mousse,
chilled soufflé strawberry cheesecake ice cream

Churro

pumpkin cinnamon sugar churro,
salted chocolate, cranberry sorbet

Coconut Crème Brulee

tropical fruit and coconut cookie
flamed crisp sugar crust

Cheesecake Of The Gods

greek yogurt cheesecake in granola crust,
raspberry balsamic honey glaze, fresh fruit,
honeycomb, pistachio brittle

Assorted Sorbet and Gelato

your server will explain today's flavors

9

ESPRESSO

Florio

full-bodied arabica blend deeply roasted perfect
italian-style espresso sweet and forcefull

5

Costa Rica Tarrazu

this high-grown arabica is lively and elegant round,
satisfying finish

5.5

Jamaican Blue Mountain

wallenford estate; soft, sweet & aromatic flavors.
well-balanced, rare and exceptional

10

Sumatra Mandheling

full-bodied coffee embellished with woody tones
exceptionally long finish

6

café richard, paris, grand cru espresso selections
1883 coffee flavor syrups: hazelnut, irish cream, vanilla, almond, chocolate
cappucino and latte available

AFTER DINNER

Cygnus Coffee

baileys irish cream, kahlua and grand marnier
topped with coffee & whipped cream

Nutty Irishman

baileys irish cream, frangelico, coffee and
steamed milk topped crushed pistachios

Spanish Coffee

bacardi 151 rum ignited tableside crystallizing the
sugar rim, topped with kahlua, brandy coffee and
whipped cream

Grand Marnier

served neat

9