



DESSERTS

Chocolate Sphere

vanilla bean, toffee, bavarian semifreddo, almond frangipane, encapsulated in chocolate and imploded
tableside

Pear Clafouti

hazelnut butter, vanilla bean, orange rappé,
pear sorbet

Churros

cinnamon sugar, freeze dried
strawberry sugar, Ibarra chocolate sauce

Banana Crème Brulee

chocolate covered banana truffles,
candied walnut

Mango Custard

blackberry sorbet, warm coconut tapioca, toasted
macadamia nut brittle

Assorted Sorbet and Gelato

your server will explain today's flavors

9

AFTER DINNER COCKTAILS

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 with crushed
pistachios

Spanish Coffee

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

Spiced Hot Apple Cider

mt. gay rum, hot local apple
cider, fall spice

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ESPRESSO

Segafredo Espresso

Segafredo Decaffeinated
Espresso

3.5