

DESSERTS

STRAWBERRY CHARLOTTE

Spring strawberry mousse and chocolate wrapped in delicate sponge cake, garnished with luscious chocolate dipped strawberries.

7.00

GRAND MARNIER SOUFFLÉ

Our house specialty baked to order and served with a side of orange "creamsicle" sauce.

★15.00

★ Please allow 15 to 20 minutes

BANANAS "FOSTER" SPLIT,

Caramelized banana, toffee cake, orange caramel and banana gelato give this New Orleans classic a special twist.

8.00

LEMON DROP MERINGUE PIE

Limoncello zabaglione, white chocolate vodka mousse and lemon pudding cake layered in a martini glass.

7.50

SIGNATURE LIQUID DESSERTS

The ultimate experience to satisfy your after-dinner desire and indulgence. Our signature Liquid Desserts made from rich spirits and sweet liqueurs, garnished with a little treat from our bake shop.

Ask your server for tonight's offering.

8.50

TIRAMISU TRIO

Rivers Tiramisu drizzled with rich Godiva sauce, sided by Mascarpone gelato and pizzelle cookie.

8.00

SPRING COBBLER

A warm and inviting combination of ripe fruit and seasonal spices, presented "a la Mode" style.

8.50

THE ULTIMATE BROWNIE SUNDAE

Decadent chocolate cake with chocolate brownie gelato bathed with Kahlua fudge sauce. Garnished with candied pecans.

8.50

CRÈME BRULÉE

Madagascar vanilla custard sealed with a sugar crust, sided by whipped cream, cookie and fruit garnish.

8.50

DESSERT WINES

2008 NOCETO FRIVOLO

A Moscato Bianco modeled upon the delightfully fragrant, flowery-fruit, sweet yet fresh Moscato d'Asti of northwest Italy.

9.00

V. SATTUI WINERY MADEIRA

Chef Cal's favorite after-dinner indulgence. Sweet and luscious with flavors of almonds, caramel, toffee and orange zest.

7.00

2004 BERINGER 'NIGHTINGALE'

Aromas of apricot nectar, crème brulee, vanilla and honey with flavors of butterscotch, stone fruit and spice.

9.00

TAYLOR FLADGATE TAWNY PORT

20 year old Tawny Port with rich, raisin fruit and a nutty, honeyed finish.

10.00

COFFEE DRINKS



ESPRESSO

A "shot" of pressure brewed coffee with a creamy consistency sided by raw sugar cubes and lemon.

4.00

HOUSE BLEND COFFEE

Medium bodied with lively well-balanced flavors of Latin and American coffee.

3.50

CAFÉ MOCHA

A blend of rich Espresso, Ghirardelli chocolate and creamy foamed milk.

5.00

CAFÉ LATTE

Espresso and a generous portion of steamed milk with a light foam resting on top, sided by a Demitasse sugar stick.

4.50

CAPPUCCINO

The classic Italian-American Espresso drink with silky steamed milk and topped with cream style foamed milk.

4.50