

# the sweets

"Savor the evening. As Executive Pastry Chef it is my love and joy to explore unique and delicious sweet flavors and it is my pleasure to share a few of them with you this evening. Please enjoy!"

- Executive Pastry Chef Christine Conner

**lou lou's homemade  
cookies & cream gelato cake 17**  
vanilla bean cookies and cream gelato  
homemade chocolate sauce - whipped frosting

**triple layer key lime pie 19**  
fresh key lime - almond graham cracker crust  
fresh whipped cream - lime "caviar"

**ultimate  
warm vanilla caramel cake 20**  
vanilla gelato - whipped cream  
homemade toasted brown sugar cinnamon pecans

**very chocolate cake 16**  
dark chocolate ganaché  
milk chocolate butter cream - bada bing cherries

**s'mores in a jar 16**  
toasted marshmallow - double chocolate  
graham cracker toffee

**triple chocolate bombe <sup>GF</sup> 18**  
milk chocolate mousse - dark chocolate shell  
toasted almonds - toasted marshmallow  
white chocolate ganache

**red velvet bread pudding 17**  
vanilla gelato - white chocolate  
sweet cream cheese

**sweet + savory fresh berries <sup>GF</sup> 17**  
acacia honey - corto "truly" evoo - grains of paradise

**cookies & cream  
popcorn sundae 17**  
vanilla bean gelato - homemade hot fudge  
cookies & cream popcorn

**crispy banana split 18**  
salted caramel gelato  
crispy cinnamon sugar banana - chopped pecans  
luxardo whipped cream

**sorbet <sup>GF</sup> 12**  
mango - raspberry - blood orange

**gelato <sup>GF</sup> 12**  
chocolate chocolate chip - sea salt caramel  
vanilla bean - strawberry - nutella chocolate crunch

## dessert wines port



## cordials

château roûmieu-lacoste sauternes.....	14	56	bailey's irish cream .....	16
far niente "dolce" .....	38	152	campari .....	15
graham's "six grapes" porto .....	14	116	carpano antica.....	15
inniskillin gold vidal ice wine .....	41	164	green chartreuse .....	20
inniskillin cabernet franc ice wine.....	53	212	dorda double chocolate .....	17
royal tokaji "5 puttonyos" .....	24	120	dorda sea salt caramel.....	17
taylor fladgate tawny 10 yr.....	16	128	drambuie .....	16
taylor fladgate tawny 20 yr.....	24	192	fernet branca.....	18
taylor fladgate tawny 30 yr.....	44	352	frangelico .....	16
taylor fladgate tawny 40 yr.....	62	496	grand marnier .....	20
			grand marnier "cuvée 100".....	64
			grand marnier "quintessence" .....	152
			jacopo poli di sassicaia grappa.....	49
			pernod absinthe.....	21
			romana sambuca.....	19

*GF - Gluten Friendly* - made with ingredients that do not naturally contain Gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.