

AFTER LUNCH

Chocolate Napoleon 12.5

Hazelnut cake layered with milk and dark chocolate ganache and milk chocolate Chantilly with chocolate sauce

Caramel Cheese Cake Crème Brûlée 12.5

Caramel cheesecake & vanilla crème brûlée served with fresh berries & guava sauce

Adora 10

White Chocolate Grand Marnier Mousse with orange marmalade in the center on vanilla bisquit with mixed berry sauce

Del Alba 10

Tequila scented lemon-lime chiffon layered with a walnut torte on a short bread crust finished with a berry mirror glaze

Tropical Mousse 10

Mango mousse & crème cheese filled with fruit (honeydew, cantaloupe, and mango) served with tropical fruit and mango sauce

Gelato or Sorbet 10

Bowl of Seasonal Berries 10

Trio of Assorted Truffles 16

Traditional Italian Cookies 6

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Traditional Coffees & Teas

Illy Coffee	2.75	Café Latté	3.75
French Press (2 cups)	3.75	Café Mocha	3.75
Illy Espresso	3.00	Illy Cappuccino	3.75
Illy Double Espresso	5.00	Republic of Tea Hot Tea	2.75

Specialty Coffee Drinks

T. Cook's Coffee	8.00	Tuscany Coffee	8.00
Amaretto di Saronno & Grand Marnier		Romana Black & Crème De Cacao	
Irish Coffee	8.00	Delos Coffee	8.00
Bushmills Irish Whiskey & Crème De Menthe		Chambord & Tia Maria	
Keoke Coffee	8.00	Arizona Coffee	8.00
Kahlua, brandy & Crème De Cacao		Baileys Irish Cream & Courvoisier VS	
Nutty Irishman	8.00	Bouganvilla Coffee	8.00
Bailey's Irish Cream & Frangelico		Tia Maria & Myers's Dark Rum	

Ports & Sherry

Croft 2000	20	"Jonesy", Australia	7
<i>Vintage Port</i>		<i>Tawny Port</i>	
Churchill's 10 Year	12	Domecq "Viña 25" 25 year-old PX	9
<i>Tawny Port</i>		<i>Fantastic Dessert Sherry</i>	