

# Desserts

## \*Tiramisu

with a chocolate coffee sauce  
\$6.50

## Chocolate Oblivion Truffle Torte

with a mixed berry coulis  
\$5.75

## Vanilla Crème Brulee'

\$4.75

## Tres Leches

An extremely moist white cake  
with a mascarpone cream frosting  
\$5.75

## Cookies

\$.75

## Wild Abandon-made ice cream & fresh fruit sorbets

\$3.50

## Dessert wine

Calem

10 yr. Old Tawny Port (Portugal)  
glass 6.50

Quinta Vale D. Maria, unfiltered Reserve Port  
Ruby Port (Portugal)  
glass 4.75

## After dinner Liqueur

Grand Marnier, Tuaca, Frangelico,  
Kahlua, Bailey's, Amaretto, Courvoisier,  
Dom B&B, Anisette, Pernod,  
Drambuie, creme de menthe,  
chambord, Sambuca Romana

\* This menu item contains uncooked eggs as an ingredient