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DESSERTS

Lattice-Topped Cherry Tart 8.50
with vanilla ice cream and Valhrona
chocolate balsamic sauce

Chocolate Soufflé Cake
with whipped cream & a strawberry
8.50

Chocolate Truffle Cake
8.50
layers of chocolate-orange cake, filled with
ganache covered with a coffee-bittersweet
chocolate glaze

Strawberry Shortcake 8
with whipped cream & strawberries

Towering Meyer-Lemon Meringue Tart
8.50
of lemon curd and vanilla meringue

Warm Raspberry Bread Pudding 8.50
with anglaise and raspberry coulis

Lemon Cheesecake
8.50
with orange-apricot sauce and candied
ginger

Classic Crème Brûlée 8.5

Triple-Chocolate Pudding 8

Sarabeth's Signature Cookie Plate
8.50

palmier, chocolate-dipped orange sandwich
cookie, chocolate chubbie, shortbread dove,
and chocolate chip
with a glass of Moscato D' Asti 12

Flying Saucer Ice Cream Sandwich 9
rainbow shortbread cookies sandwiched
with Tahitian vanilla ice cream and caramel
sauce

Sarabeth's Ice Cream Sundae 9
chocolate, vanilla, or strawberry ice cream
with coconut, homemade marshmallows and
chunky strawberry sauce

Assorted Fresh Fruit Platter 10.50
with Ciao Bella Sorbet

Sarabeth's Ice Creams & Sorbets
8.50

Ask your server for today's selection

DIGESTIFS

J. Roget Cocktail 9
Moscato D'Asti 8.50
Bailey's Hot Chocolate 9.50
Chocolate Martini 11
Irish Coffee 9
Laurent Parrier Brut NV ½ btl.
30

Taylor Fladgate First Estate 9
Smith/Woodhouse Madalena 1995
9
Grahams 10 Year Tawny 9
Cockburns 20 Year Tawny
15
Grahams 1983 Vintage Port
22
Amaretto di Saronno 9.50

PORTS



Bailey's Irish Cream

9.50

Cointreau

8.50

Drambuie

8

Frangelico

8.50

Grand Marnier

9

Kahlua

8.50

Sambuca Romano

9.50

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Sunberry Madison Blend Coffee

4

Sunberry Organic Espresso 4

Cappuccino

4.75

Hot Tea

4.25

Pastry Chefs Sarabeth Levine & Marcelo Gonzalez