

## Sweet Indulgence

### Baked Alaska Flambé .....15

Marble Sponge Cake Layered with Strawberry and Black Cherry Ice Cream; Flambéed Table-Side Under a Blanket of Meringue

### House-Made Bread Pudding .....13

Fresh Baked French Bread Soaked with Vanilla Spice Custard and Finished with Brandy Brown Sugar Glaze; Served Table-Side with Vanilla Ice Cream

### Classic Flambé for Two .....19

Flambéed Table-Side; Served over Ice Cream

*Ask your server for selection of the day*

### Strawberries Romanoff.....15

Sliced Fresh Strawberries Marinated in Grand Mariner over Vanilla Ice Cream; Served with Sweetened Whipped Sour Cream, Sponge Cake and Orange Zest

### Crème Brûlée .....14

Smooth and Rich Vanilla Custard, Caramelized Sugar Crust; Topped with Seasonal Fruit

### New York Style Cheesecake.....14

Served with Topping of the Day

*Please ask your Server*

## Coffee/Tea

### Coffee ..... 6

### Espresso..... 7

### Cappuccino ..... 7

Add: Baileys, Kahlúa, Sambuca, Tuaca or Frangelico..... 5

### Selection of Fine Herb Teas ..... 6

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