

Desserts 9.5

Vanilla Crème Brulee

Louis' White Chocolate Pecan Bread Pudding

with banana, rum caramel sauce and our
homemade vanilla ice cream

Big Bear Brownie

with chocolate chips, walnuts and our
homemade vanilla ice cream

Coconut Cream Tart

with torched meringue, toasted coconut, and pink guava coulis

Lemon Pound Cake

with macerated strawberries, lemon curd and whipped cream

Hummingbird Cake

3 layer with pecans, pineapple, banana, and a cream cheese
frosting with our homemade butter pecan ice cream

Seasonal Cobbler

with our homemade ice cream

*Specialty cakes made by our pastry chef can be pre-ordered. Cakes or outside
desserts may be brought in for a \$25 fee.*

after-dinner liqueurs

Amaretto Di Saronno

B & B

Bailey's Irish Cream

Caravella Limoncello

Chambord

Cointreau

Evangeline's Praline Liqueur

Frangelico

Godiva Dark Chocolate

Courvoisier VS

Remy Martin VSOP

Godiva White Chocolate

Grand Marnier

Kahlua

Pernod

Pimm's No. 1

Rum Chata

Sambuca

Tia Maria

dessert wines, etc

Warre's "Otima" 10-yr. Tawny Port 9.5

Graham's Six Grapes Port 11

Broadbent Rainwater Maderia 6

Fore Family VYD Late Harvest Syrah 14

Jorge Ordonez & Co Moscatel Dulce 10

Chateau La Riviere Sauternes 9.5