

desserts 9.5

Vanilla Crème Brulee

Louis' White Chocolate Pecan Bread Pudding

bananas, rum caramel sauce,
homemade vanilla ice cream

Big Bear Brownie

chocolate chips, walnuts,
homemade vanilla ice cream

Olive Oil Cake

orange curd, kumquat marmalade,
whipped cream

Goat Cheese Cheesecake

seasonal fruit compote

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

liqueurs, cognacs, etc

Amaretto DiSaronno	Godiva White Chocolate
B & B	
Bailey's Irish Cream	Grand Marnier
Caravella Limoncello	Hennessey
Chambord	Kahlua
Cointreau	Pernod
Couvoisier	Pimm's No. 1
E&J Brandy	Remy Martin vsop
Evangeline's Praline Liqueur	Rum Chata
	Sambuca
Frangelico	Tia Maria
Godiva Dark Chocolate	

dessert wines, ports, etc

Warre's "Otima" 10yr. Tawny Port	10
Warre's 20yr. Tawny Port	18
Graham's Six Grapes Port	9
Envy Late Harvest Petit Sirah	15
Broadbent Rainwater Madeira	6
Jorge Ordenez & Co Moscatel Dulce	10
Lions de Suduiraut Sauternes	9.5
Hopler Trockenbeerenauslese	20
Domaine Bellegarde Jurançon	9