

### DESSERT MENU

- Chocolate Soufflé.....\$9.00**  
Served warm with a velvety chocolate pot de crème and vanilla ice cream.
- Chocolate Symphony .....\$9.00**  
Chocolate three ways, a decadent mousse, velvety truffles, and a bold chocolate-almond gelato.
- Flourless Chocolate-Almond Torte with Guinness Ice Cream..... \$8.00**  
This rich yet delicate flourless torte pairs perfectly with the unique flavors of this ice cream.
- Pumpkin Clafouti.....\$7.00**  
Part cake and part baked custard; the clafouti is in a class by itself. This comforting dessert is served warm with vanilla ice cream and candied hazelnuts.
- Cannoli .....\$5.00**  
An Italian classic, crisp cookie shell filled with a decadent ricotta cream.
- Tiramisu ..... \$6.00**  
A classic Italian favorite featuring espresso soaked ladyfingers layered with mascarpone cream flavored with cocoa and rum.
- Vanilla Bean Crème Brulee .....\$7.00**  
Made with real vanilla beans, this dessert is warm and creamy with a caramelized crust. Served with mini almond brown-butter cakes.
- Lemon Tart ..... \$6.00**  
Bright and tangy, this tart tastes as it should, like fresh lemons. Served with raspberry coulis.
- Mascarpone Cheesecake.....\$7.00**  
Rich and creamy with a bit of tang. Served with mini almond brown-butter cakes.
- Ice Cream .....\$4.50**  
Choice of vanilla, spumoni, chocolate-almond gelato or Guinness.
- Belgian Hot Chocolate.....\$3.00**  
Enjoy this house favorite with any dessert or by itself for a rich, satisfying finish.

Pastry Chef  
Carl Mealie