Dolce/Desserts

**Tiramisu** - $8.00
espresso and marsala soaked lady fingers, mascarpone zabaglione and cocoa.

**Crème Brulée** - $8.00
Tahitian vanilla bean crème brulée with fresh berries

**Warm Valrhona Chocolate Cake** - $8.00
served with hazelnut praline gelato.

**Baked Fresh Berries** - $8.50
mixed berries and banana in a marscarpone zabaglione.

**Warm Chocolate Bread Pudding** - $8.00
served with a bourbon custard and fresh berries.

**Gelati Del Giorno** - $6.00
Homemade gelati: Tahitian vanilla bean, espresso, bittersweet chocolate, chocolate hazelnut crunch & hazelnut praline

**Sorbetto** - $6.00
homemade sorbet of the day

**Formaggio** - $9.00
A selection of cheeses

**A Flight of Fancy!!**
- GRAND MARNIER CORDON ROUGE ~ .75oz.
- GRAND MARNIER CENTENAIRE 100yr ~ .75oz.
- GRAND MARNIER CENTCINQUANTENAIRE 150yr ~ .75oz.
Pair with any one of the above desserts $28.00