

DESSERTS

CHOCOLATE PRALINE FONDUE 13.00

fresh baked brownies and fruits to dip into
a warm pool of velvety smooth bittersweet chocolate
laced with chunks of crunchy praline

MOLTEN CHOCOLATE CAKE 12.00

served warm with fresh berry compote
and strawberry sauce

FRESH FRUIT & SORBET 11.00

the seasonal harvest is at its peak,
served with our house-made fresh fruit sorbets

WARM APPLE COBLER 12.00

Granny Smith apples and almond crumb topping,
with whipped cream and sauce caramel

CHOCOLATE DECADENCE 12.00

warm melted brownie, double chocolate chip ice cream
with a chocolate cookie and drenched in hot fudge

TIRAMISU 12.00

vanilla cream and cocoa within layers of
rum scented coffee lady fingers

ICE CREAM SUNDAE 12.00

house-made ice cream with hot fudge, brownies,
strawberries, bananas, whipped cream and candied pecans

CRÈME BRULÉE 12.00

light and velvety with a crisp caramelized bourbon & sugar crust

OUTRAGEOUS SUNDAE 36.00

supersized to serve three or more ~ house-made ice cream with hot fudge,
brownies, blondies, strawberries, bananas, whipped cream and candied pecans

ice cream and whipped cream referred to above are all non-dairy