

Desserts, February 07

DESSERTS

Pecan Pie 7.00 caramel sauce	New York Cheesecake 8.00 chocolate sauce, raspberry sauce
Pear & Apple Crisp 7.00 vanilla ice cream, caramel	Brownie a' la mode 7.00 vanilla ice cream, caramel, chocolate sauce
French Press Coffee with Biscotti 5.50 freshly ground new orleans dark roast, house made biscotti	Creme' Brulee 7.00 fresh berries, creme anglaze
C'sons Warm Bread Pudding 7.00 orange caramel sauce	Classic Tiramisu 7.00 espresso soaked lady fingers, cocoa powder

AFTER DINNER DRINKS

Quinta Do Tedo, Finest Reserve 20	Quinta Do Tedo, LBV 2003 25
Quinta Do Tedo, Fine Tawny 15	Four Vines, Port 12
Marquis De Chasse, Sauternes 17	Pocas, 20 Year Tawny 20.00
Milbrandt, Late Harvest Riesling 31.00 / 350ML	Ca' Togni, Sweet Napa Red Wine 35.00
Toro Albala Oloroso Viejo 10.00	Toro Albala, Amontillado Viejisimo 14.00
Toro Albala Cream Px 10.00	Sandeman Ruby Port 9.00

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