



## Signature Desserts

### **"Like Water for Chocolate" Surprise**

Hint: Belgian Callebaut Dark Chocolate and Raspberries 8.95

### **French Vanilla Bean Creme Brulee**

Rich Custard with a Caramelized Sugar Top 7.95

### **Tiramisu**

An Italian Favorite with Mascarpone, Espresso Soaked Ladyfingers and Dark Chocolate 8.95

### **Brown Butter Tart With Fresh Seasonal Fruit and Berries**

On Fresh Raspberry Coulis and Vanilla Bean Creme Anglaise 7.95

### **Dark Chocolate Pecan Tart**

With Fresh Whipped Cream and a Vanilla Bean Creme Anglaise 8.95

### **Gourmet Peach or Mango or Lime Sorbet 6.95**

### **And Dessert Specials, such as...**

Dark Chocolate Jack Daniels Crème Brulee...

Fresh Mixed Berry Vanilla Bean Crème Brulee...

Felipe's Incredible Strawberry Cheesecake with a Fresh Berry Coulis...

## Special Coffees

### **Cafe Brigitte's 8.00**

Baileys, Grand Marnier, Godiva Chocolate and Frangelico

### **Irish Coffee 8.00**

Bushmills, a sugar cube and Fresh Whipped Cream

### **Patron's Mexican Coffee**

Patron XO Coffee Tequila Liquer, Coffee and Fresh Whipped Cream Delicioso! 8.00

### **Or enjoy other specialty drinks such as:**

Vanilla & Hazelnut Cappuccino...Chocolate Almond Twist Cappuccino... Mochaccino... Steamed Almond Milk...Hot Chocolate Peppermint Schnapps...

## Other After Dinner Drink Ideas

**Amaretto, B & B, Baileys, Chambord, Cointreau, Drambuie, Frangelico, Galliano, Godiva, Grand Marnier, Kahlua, Midori, Pernod, Fernet Branca, Limoncello, Chartreuse, Ricard, Sambuca Black, Tuaca, Tia Maria....**

## After Dining

<b>Courvoisier VS</b>	9.95
<b>Hine 10 Year</b>	10.50
<b>Hennesey VSOP</b>	10.50
<b>Remy VSOP</b>	11.50
<b>Martell Cordon Bleu</b>	22.95
<b>Germain Robin XO</b>	15.95
<b>Larressingle Armagnac VSOP</b>	8.50
<b>Boulard Calvados</b>	8.95
<b>Clear Creek Pear Brandy</b>	8.95
<b>Clear Creek Blue Plum Brandy</b>	8.95
<b>Marolo Moscato Grappa</b>	14.95
<b>Marolo Chamomile-Infused Grappa</b>	14.95
<b>Ue Nonino Decennale Grappa</b>	7.95
<b>Nonino Chardonnay Grappa</b> (2 Year Oak Aged)	8.95
<b>Nonino Muller-Thurgau Grappa</b>	14.95
<b>Grappa LaBomba</b>	18.95

## Dessert Wines and Port

<b>Quady Essensia</b> (California)	6.50
<b>La Vie L. H. Chardonnay</b> Santa Lucia Highlands	10.95
<b>Ojai Viognier Ice Wine (Roll Ranch) 2009</b>	11.00
<b>Roxo Negrette</b> (Paso Robles)	11.95
<b>Jules Taylor Late Harvest Sauv Blanc</b> (New Zealand)	8.95
<b>Saucelito Canyon Late Harvest Zinfandel 09</b> (Calif)	7.95
<b>Graham's 6 Grape</b> (Portugal)	6.95
<b>Taylor Fladgate LBV 2001 Port</b> (Portugal)	7.95
<b>Warre's 20 year Tawny Port Otima</b> (Portugal)	10.95
<b>Yalumba Antique Tawny Port</b> (Australia)	8.50
<b>Dutschke 22 Year Tawny Port</b> (Australia)	12.95
<b>Sandeman Vau Vintage Port 1997</b> (Portugal)	13.95
<b>Dutschke Frontignac 2003 Ivy Blondina</b> (Australia)	7.50
<b>Dutschke Tokay</b> (Australia)	11.95
<b>Dutschke Muscat</b> (Australia)	11.95
<b>Rare Wine Co. Madeira N.Y. Malmsey</b> (Portugal)	8.00
<b>Bodegas Dios Baco Amontillado Sherry</b> (Spain)	6.95
<b>Alvear Pedro Ximenez "1927 Solera"</b> (Spain)	11.95
<b>Donnafugata Ben Rye</b> (Italy)	12.95
<b>Selvapiana Vin Santo Del Chianti Rufina Current Vintage</b> (Italy)	11.95