

# Mélange

## Key Lime Pie – 7

Creamy & tangy filling with a graham cracker crust. Topped with fluffy whipped cream.

## Chocolate Mousse – 7

Fluffy & rich chocolate mousse served with whipped cream black berries & strawberries.

## Crème Brûlée – 7

Vanilla bean baked into this classic custard dessert with a caramelized sugar top & fresh fruit.

## Carrot Cake – 8

Carrot cake made with pineapple, topped with creamy frosting.

## Tres Leches – 7

A light sponge cake soaked in three kinds of milk topped with whipped frosting & served with raspberry sauce.

## Raspberry Champagne Sorbet – 4

Graham cracker crumbs, raspberry drizzle, & fresh raspberries.

## Mango Lime Sorbet-6

Tangy Lime sorbet paired with a scoop of sweet mango sorbet.

## After Dinner...

Calvados VSOP, Hennessy VS, Hennessy VSOP, Hennessy XO, Martell Cordon Bleu & Remy Martin VSOP

Angels Gate Riesling Ice Wine (\$9/glass)

Petit Guiraud Sauternes (\$9/glass)

Ferrari Ruby Port (\$9/glass)

Ferrari Tawny Port (\$10/glass)

Lavazzo French Press/Decaf

Nespresso© Espresso & Cappuccino