

The Grand Finale

Port Wine & Star Anise Poached Pear 8
vanilla bean ice cream, pound cake, port wine syrup

Chocolate "Flauta" 8
chocolate mascarpone mousse, warm chocolate sauce

Traditional New Mexican Flan 7
burnt sugar

Sweet Corn Pudding 8
macerated berries, cornmeal zeppole

Housemade Sorbet Trio 8
basil & lemon, rose water & strawberry, and chef's choice
all desserts are house-made, on premises

After Dinner

French Press Coffee 7 pot
Espresso single 3.50
double 4.50

Cappuccino 4

Macchiato 4
espresso topped with steamed milk foam

Café Florentine 9
freshly brewed coffee, grand marnier, amaretto, caramel, cream

Hot Buttered Apple Cider 8
hot apple cider, butterscotch schnapps, whipped cream

Mayan Hot Chocolate 6
hot chocolate, red chile, cinnamon, squeeze of orange, whipped cream

With Godiva Chocolate Liqueur 10

Coppo Moscato d'Asti Moncalvina 10

King Estate, Vin Glace 9

Dow's Fine Ruby Port 9

Taylor Fladgate 10 year Tawny Port 11

Laphroaig 10 Year 10

The Macallan 12 Year 12

The Glenlivet 12 Year 12

Single Malt Scotch Flight 15

a sampling of each - Laphroaig, The Macallan, Glenlivet

Hennessy VS 10

Courvoisier VSOP 12

Hennessy XO 35

Lucid Absinthe 15