



## 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 7.95

### **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 7.95

### **Gourmet Peach or Mango or Tequila Lime Sorbet 5.95**

### **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>	8.50
<b>Hine 10 Year</b>	9.50
<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>	7.95
<b>Daron Calvados XO 18 yr</b>	15.95
<b>Clear Creek Pear Brandy</b>	8.95
<b>Marolo Moscato Grappa</b>	14.95
<b>Prime Uve Grappa</b>	
(Very Smooth-Whole Chardonnay Grapes)	8.95
<b>Ue Nonino Decennale Grappa</b>	7.95
<b>Nonino Chardonnay Grappa</b>	
(2 Year Oak Aged)	8.95
<b>Marolo Chamomile-Infused Grappa</b>	14.95
<b>Nonino Muller-Thurgau Grappa</b>	14.95
<b>Grappa LaBomba</b>	18.95

## Dessert Wines and Port

<b>Quady Essensia (California)</b>	6.50
<b>Solo Rosa Late Harvest Rose 2005 (Napa)</b>	7.95
<b>Bouchaine Late Harvest Chardonnay 05 (Napa)</b>	8.95
<b>Ojai Viognier Ice Wine (Roll Ranch) 2005</b>	11.00
<b>Saucelito Canyon Late Harvest Zinfandel 05 (Calif)</b>	7.95
<b>Santa Barbara Winery Zin Essence 03 (Calif)</b>	9.50
<b>Graham's 6 Grape (Portugal)</b>	6.95
<b>Taylor Fladgate LBV 2001 Port (Portugal)</b>	7.95
<b>Warre's 20 year Tawny Port Otima (Portugal)</b>	10.95
<b>Yalumba Antique Tawny Port (Australia)</b>	8.50
<b>Dutschke 22 Year Tawny Port (Australia)</b>	12.95
<b>Sandeman Vau Vintage Port 1997 (Portugal)</b>	13.95
<b>Dutschke Frontignac 2003 Ivy Blondina (Australia)</b>	7.50
<b>Dutschke Tokay (Australia)</b>	11.95
<b>Dutschke Muscat (Australia)</b>	11.95
<b>Rare Wine Co. Madeira N.Y. Malmsey (Portugal)</b>	8.00
<b>Bodegas Dios Baco Amontillado Sherry (Spain)</b>	6.95
<b>Alvear Cream Sherry (Solera) (Spain)</b>	6.95
<b>Alvear Pedro Ximenez (Spain)</b>	7.95
<b>Selvapiana Vin Santo Del Chianti Rufina 1998 (Italy)</b>	11.95
<b>Château de Fesles Bonnezeaux 2003 (Loire, France)</b>	13.95