



## DESSERTS

### **Bread Pudding**

Apple cinnamon walnut bread pudding with dates, raisins and pecans served with our Irish Whiskey Sauce.

### **Meringue Swan**

Baked meringue swan placed on a bed of crème anglaise and huckleberry coulis, with fresh seasonal berries and cointreau whipped cream.

### **Tiramisu**

Ladyfingers cake soaked in espresso and dark rum, layered with Mascarpone cheese and topped with cocoa powder, served with a chocolate cappuccino cream.

### **Chocolate Lasagne**

White chocolate mousse, dark chocolate mousse and milk chocolate mousse layered between chocolate "pasta" sheets and drizzled with a huckleberry sauce.

### **Chocolate Ganache Cake**

Flourless chocolate cake covered in a chocolate ganache, topped with a milk chocolate mousse and served with a champagne zabaglione.

### **Soufflé Grand Marnier**

Classic soufflé Grand Marnier served with crème anglaise.

### **Chocolate Molten Lava Cakes**

Rich chocolate cake filled with molten chocolate and topped with Kahlua whipped cream.

### **Crepes Suzette**

Crepes filled with an orange butter and flamed in Sauce Grand Marnier.

### **Brownies Supreme**

Rich brownies filled with white and dark chocolate chips topped with chocolate sauce served alamide.

### **Chocolate Truffles**