

DESSERTS

Seven Layer Carrot Cake	7.95
<i>with CAMEL CREAM</i>	
Classic Crème Brulee	6.95
Chocolate Cake	5.95
<i>Soaked in CREME DE COCOA with Layers of GANACHE and CHOCOLATE MOUSSE</i>	
Churros and Hot Chocolate	6.95
<i>SPANISH STYLE DOUGHNUTS without the HOLE!! SERVED with "DULCE DE LECHE" CAMEL ICE CREAM</i>	
Anjou Pear Frangipane Tart	6.95
<i>with VANILLA SAUCE</i>	
Hot Fudge Sundae	6.95
<i>with CANDIED PEANUTS</i>	
Sorbets	per scoop 3.95
<i>CHOICE of LEMON, RASPBERRY or MANGO</i>	
Gelato	per scoop 3.95
<i>CHOICE of CHOCOLATE, VANILLA or CHOCOLATE CHIP MINT</i>	

DESSERT & FORTIFIED WINES

2005 Domaine des Baumard Coteaux du Layon Carte d'Or	glass 6.50	bottle 34
<i>Loire Valley, France — floral, lavender with lots of peach</i>		
2004 Jorge Ordoñez & Co, Moscatel Selección Especial ~ No. 1	glass 9.50	bottle 54
<i>Malaga, Spain — honey aromas, apricots, nectarines, medium-full body</i>		
2005 Chateau Suduiraut Premier Cru Classe de Sauternes	glass 17.50	bottle 74
<i>Bordeaux, France — aromas of lemon, honey and crystallized fruit</i>		
2003 Taylor, Fladgate & Yeatman Late-Bottled Vintage Porto	glass 6	bottle 49
<i>Oporto, Portugal — black currant, plum, spice and dried fruit, elegant texture</i>		
MV Taylor, Fladgate & Yeatman 20 Year Old Tawny Porto	glass 12	bottle 89
<i>Oporto, Portugal — raisiny fruit, nutty, honey finish</i>		
NV Hidalgo Manzanilla La Gitana	glass 5.50	bottle 34
<i>Jerez, Spain — almond, tobacco and a salty tang</i>		

COFFEE & TEA

Coffee/Organic Steeped Teas	2.25
Espresso	single 2.25 double 2.95
Cappuccino or Latte	3.50
Organic Hot Chocolate	3.50
French Press for 2	6.95
Soy Milk	0.50