

# *desserts*

\$11

*all desserts are freshly made in house*

## **pumpkin cheesecake**

*new york style pumpkin cheesecake with a graham cracker crust,  
topped with cinnamon whipped cream*

## **gingerbread sundae**

*hot fudge, caramel sauce, whipped cream and vanilla ice cream*

## **ice cream profiteroles**

*baked pastry puffs filled with coffee ice cream, crème anglaise,  
warm chocolate and caramel sauces  
and candied pistachios*

## **apple cranberry cobbler**

*fresh baked apples and cranberries with oatmeal streusel topping,  
served warm with vanilla ice cream*

## **caramelized apple bread pudding**

*served warm with caramel sauce and vanilla ice cream*

## **warm chocolate cake**

*dense and fudgy for the chocolate lover  
with crème anglaise and vanilla ice cream*

## **seasonal sorbet trio**

*served with a chocolate almond orange biscotti*

# *cocktails*

13

*served straight up*

## **double caffeinated**

*van gogh double espresso vodka, vanilla vodka, kahlua, bailey's irish cream and  
fresh brewed espresso*

## **raspberry lindsor**

*belvedere black raspberry vodka, vanilla, raspberry and cream*

*before placing your order, please inform your server if a person in your party has a food allergy*