

DESSERTS

- Warm Berry Bread Pudding...8.50**
vanilla bean sauce and strawberry purée
- Double Chocolate Pudding...8.50**
chantilly crème
- Chocolate Truffle Cake...8.00**
- Crème Brulee...8.50**
- Creamy Cheesecake...8.00**
orange marmalade sauce and candied ginger
- Individual Fresh Fruit Crumb Pie...8.50**
with vanilla ice cream
- Plate of Sarabeth's Cookies...7.50**
palmier, shortbread dove, chocolate chubbie,
linzer heart, chocolate sandwich with jam

Sarabeth's Ice Cream

Vanilla Bean

Chocolate with Chocolate Chubbie Chunks

Vanilla with Orange Marmalade
and Chocolate Chip

Espresso with Cloud Cookies

Pistachio with Fudge Brownie Chunks

Blood Orange Sorbet

8.50 each

DIGESTIFS

- Courvoisier VSOP** 9.50
- Hennessey VS** 9.00
- Martell VSOP** 9.00
- Martell Cordon Bleu** 11.00
- Amaretto Disaronno** 9.50
- Bénédictine B&B** 9.50
- Cointreau** 8.50
- Drambuie** 8.00
- Frangelico** 8.50
- Grand Marnier** 8.50
- Kahlúa** 8.50
- Sambuca Romano** 9.50

BEVERAGES

- Sunberry 'Special Blend' Coffee...3.50**
Espresso...3.00
Cappuccino...4.00
- Pot of Harney and Sons Loose-Leaf Tea...4.00**
English Breakfast, Earl Grey, Darjeeling,
Jasmine, Organic Sencha, Citron Green,
Decaffeinated Earl Grey, Decaffeinated Darjeeling,
Egyptian Chamomile, Spiced Plum,
Peppermint, Lemon, Raspberry
- Irish Coffee...9.00**
with Jameson's or Old Bushmill's Irish Whiskey,
Bailey's Irish Cream and Sunberry coffee

Pastry Chefs

Sarabeth Levine and Marcelo Gonzalez