

Sarabeth's

DESSERTS

<i>Pumpkin Tart</i> <i>chantilly cream</i>	8.50
<i>Cheesecake</i> with candied ginger and orange marmalade	8
<i>Chocolate Truffle Cake</i> layers of chocolate-orange cake, ganache, bittersweet chocolate-coffee glaze	8
<i>Meyer Lemon Meringue Tart</i> lemon curd, fresh vanilla bean meringue	8.50
<i>Warm Raspberry Bread Pudding</i> cream anglaise, raspberry coulis	8.50
<i>Sarabeth's Signature Cookies</i> palmier, shortbread dove, chocolate chubbie, chocolate marmalade sandwich cookie, linzer	8.50
<i>Warm Seasonal Fruit Crumb Pie</i> tahitian vanilla ice cream	8.50

ICE CREAM

*Tahitian Vanilla * Valrhona Chocolate **

** Strawberry * Seasonal Sorbet*

8.50 Each

Pastry Chefs: Sarabeth Levine and Marcelo Gonzalez

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DIGESTIFS

White Russian 10

Vodka, Kahlua, and Heavy Cream on the rocks

Coffee with Baileys 9.50

Frangelico and Milk 10

served on the rocks with a dash of cinnamon

Irish Coffee 10

Jameson, Granulated Brown Sugar, Cream

42nd Street Martini 10

Whiskey, Gand Marnier, Cointreau, Dry Vermouth

Amaretto Comfort 11

Amaretto and Southern Comfort on the rocks

BEVERAGES

Freshly Brewed Sunberry 'Special Blend' Coffee 4

Espresso 3.50

Cappuccino 4.50

Pot of Harney and Sons Fine Loose-Leaf Tea 4.50

English Breakfast, Darjeeling, Earl Grey, Decaf Earl Grey,

Decaf Darjeeling, Citron Green, Jasmine,

Egyptian Chamomile, Spiced Plum Herbal,