

MILL POND DESSERTS AND CORDIALS

House Made Desserts \$10

WARM APPLE CRISP

Tahitian Vanilla Gelato

STRAWBERRIES & CREAM

Add Grand Marnier \$9

NY CHEESECAKE

CHOCOLATE MOUSSE

VANILLA BEAN CREME BRULEE

TRIPLE FUDGE BROWNIE SUNDAE

hot fudge, marshmallow fluff
peanuts and whipped cream

CREAMY RICE PUDDING

CHOCOLATE LAVA CAKE

flourless cake with tahitian vanilla gelato
and raspberry coulis

TIRAMISU

mascarpone cream with lady fingers
and coffee liqueur

CARROT CAKE

carrot jam and candied walnuts

PUMPKIN CUSTARD PIE

praline pecans and whipped cream

PEAR & CRANBERRY TART

tahitian vanilla gelato and cherry coulis

Gelato and Sorbetto \$9

PLEASE ASK YOUR SERVER FOR OUR DAILY SELECTION OF FLAVORS

Cheese Plate \$19

CHEF'S SELECTION OF ARTISANAL CHEESES
FRUIT, SEASONAL JAM, NUTS AND CRACKERS

Coffee Drinks \$12

IRISH

Jameson Irish Whiskey

BELGIAN

Godiva Chocolate Liqueur

ITALIAN

Amaretto Disaronno

MEXICAN

Kahlua

NUTTY IRISHMAN

Bailey's and Frangelico

FRENCH

Grand Marnier

ADD SAMBUCA TO YOUR ESPRESSO +\$3

Port

COCKBURN'S RUBY \$10

COCKBURN'S TAWNY \$10

COCKBURN'S 10 YEAR TAWNY \$13

COCKBURN'S 20 YEAR TAWNY \$16

DUCKWALK BLUEBERRY \$14

FONSECA BIN NO 27 \$12

PRESIDENTIAL PORTO 30YR TAWNY \$22

SANDEMAN 30 YEAR TAWNY \$22

Cognac

COURVOISIER VS \$14

HENNESSEY VS \$14

HENNESSEY XO \$50

REMY MARTIN VSOP \$19

MARTELL CORDON BLEU \$40

Dessert Wine

UNION OF WINEMAKING COOPERATIVES OF SAMOS, GREECE MOSCATO
GLASS \$9 OR .500ML BOTTLE \$30