# **CLASSIC DESSERTS**

#### Chocolate Decadence Cake 15

Rich Devil's Food Cake and a Layer of Thick Chocolate Fudge with Dark Chocolate Icing.

#### 1875 Bourbon Pecan Pie 15

An 1875 staple: Bourbon Pecan Pie with Chocolate Chips in a Mini Tart Shell.

\*\*Add Vanilla Ice Cream - 6\*\*

#### Coconut Rum Crème Brûlée 14

Rich Custard made with Coconut Milk and Spiced Rum, crowned with a Candied Sugar Crust and Toasted Coconut.

#### 1875 New York Cheesecake 13

Rich and Creamy House-Made Vanilla Cheesecake with choice of Chocolate Sauce, Caramel Sauce or Raspberry Compote.

#### Chocolate-Covered Strawberries 12

A sweet finish for a birthday, anniversary or any special occasion.

#### Seasonal Sorbet 8

A dairy-free, gluten-free and vegan alternative. Ask about our current selection.

# TABLESIDE DESSERTS FOR TWO

Signature desserts prepared tableside by availability.

## **Bananas Foster** 36

Fresh Bananas, Lemon, Orange Juice, Butter, Crème de Banana Liqueur and 151 Rum, sautéed and flambéed and served over Vanilla Ice Cream.

## Bada Bing Cherries Jubilee 36

Tillen Farms Bing Cherries, Brown Sugar, Butter and Brandy combine in a classic flambéed topping for Vanilla Ice Cream.

## Strawberries au Poivre 36

Sautéed Strawberries in Brandy and Citrus Sauce finished with a Touch of Freshly Cracked Pepper and served over Vanilla Ice Cream.

# AFTER-DINNER DRINKS—

## COCKTAILS —

## **The 1875 Holy Cow** 20

Van Gogh Double Espresso Vodka and Godiva Milk Chocolate with Vanilla Ice Cream.

## Espresso Martini 17

Van Gogh Double Espresso Vodka, Kahlúa, Simple Syrup and Coffee.

#### Chocolate Martini 16

Absolut Vanilla Vodka, Chocolate Liqueur and Amarula.

# **COFFEE & TEA**

#### French Press Coffee

Two Cups 6 | Four Cups 12

Teavana Hot Tea 4

# - PORT -

#### Penfolds Grandfather 20 Year 35

Noval 10 Year Tawny 24.50

Fonseca 20 Year Tawny 21

Noval Black Reserve 10

## COGNAC -

## Louis XIII

.5 oz. - 100

1 oz. - 200

1.5 oz. - 300

Remy Martin XO 30

Hennessy VS 12

Courvoisier VS 10