

DESSERTS

Flourless Chocolate Torte - 12

Dense, creamy single-layer dark chocolate torte served with raspberry coulis and Chantilly cream.

Individual Bourbon Butter Bundt Cake - 12

Our home-baked butter bundt cake ribboned with Woodford Reserve Personal Select bourbon glaze.

Crème Brûlée - 12

Rich custard crowned with candied sugar crust.

1875 New York Cheesecake - 11

Rich and creamy house-made classic cheesecake topped with strawberry coulis.

DESSERTS FOR TWO

Signature desserts prepared tableside

Banana Foster - 34

Fresh bananas, lemon and orange juice, brown sugar, butter, crème de banana and Myers's rum, sautéed, flambéed and served over vanilla ice cream.

Bada Bing Cherries Jubilee - 34

Tillen Farms bing cherries, brown sugar, butter and brandy combine in a classic flambéed topping for vanilla ice cream.

Strawberries Au Poivre - 34

Sautéed strawberries in brandy and citrus sauce finished with a touch of fresh pepper over vanilla bean ice cream.

AFTER DINNER DRINKS

Port

Noval 10 Year Tawny Port - 24.50

Fonseca 20 Year Tawny Port - 21

Penfolds 20 Year Grandfather Port - 35

Cognac

Courvoisier VS - 10

Hennessy VS - 10

Hennessy VSOP - 14

Courvoisier VSOP - 12

Remy Martin XO - 30

Kelt Petra Cognac - 100

Louis XIII - .5 oz. - 100 | 1 oz. - 200 | 1.5 oz. - 300

Coffee and Tea

French Press Coffee - Two Cups 6 | Four Cups 12

Espresso - Single 3 | Double 6

Tall Cappuccino - 4

Van Gogh Espresso Martini - 10

Tazo Hot Teas - 4

For parties of 8 or more, a 15% gratuity and applicable taxes will be added to your check.