

👉 Desserts 👈

(all made on premise)

Warm Pear Tart <i>with Vanilla Ice Cream</i>	9 -
Classic Crème Brûlée	9 -
Verve Cheese Cake <i>with Strawberry Port Sauce</i>	9 -
Chocolate (Soufflé) <i>with Pistachio Ice Cream</i>	9 -
Verve Ice Cream of the Day & Sorbet	8 -
Artisanal Cheese Plate	3 for 15 - 5 for 25 -
1. Gaperon	4. Goat
2. Brie	5. Blue D'Auvergne
3. Gouda	6. Petite Pont Levegue

👉 Beverages 👈

Coffee	3 -
Espresso	4 -
Double Espresso	5 -
Cafe au Lait	5 -
Cappuccino	5 -
Tea	3 -
Soda	3 -
Juices	4 -
Tynant Small Sparkling/Still	6 -
Tynant Large Sparkling/Still	12 -

👉 Dessert Wines 👈

by the glass | bottle

Maison Nicolas Reserve '04, Sauterne, France	9 - na -
Clos de Pauilles '03, Banyuls, France	9 - 34 -
St. Jean de Minervois N.V., Muscat, France	8 - 30 -

** Please enjoy your desserts and after dinner cocktails
in our lounge Thursday - Saturday*