

## DESSERT MENU

### Dessert - 7

Flan  
Raspberry Sorbet

Bread Pudding  
Dulce De leche

Tres Leches

Guayaba's Empanadas  
Vanilla Ice cream

Flourless Chocolate Cake  
Dulce de leche ice cream

Assorted sorbet & Gelato

### Coffee & Tea

#### Coffee

Freshly brewed regular &  
decaffeinated Coffee.....3

Cafe Latté.....3.75

Espresso.....3.25

Cappuccino.....3.75

#### Tea - 3

City Harvest Green  
Jasmine, apple, green tea

Currantly Cordial  
Chocolate, black currant, black tea

Fiji  
Wild pineapple, papaya & green  
tea

#### Organic Tisanes

Mint leaves Au Naturelle

Organic Earl Grey

Spicy Revelry  
Cinnamon, clove, cardamom, blood  
orange, ginger

### Dessert Liqueurs - 8

St. Germain Elderflower

Velvet Falernum Clove

Frangelico

Amaretto Di Saronno

Grand Marnier

Bailey's Irish Cream

### Dessert Wines

Moscatel, Señoria de sarria,  
Navarra, Spain 2003.....6

Moscatel, Ordonez "Old  
Vines".....12

Zinfandel Ice, Renwood,  
Amador, CA  
2005.....10

Riesling, Brassfield Susan's  
Passion, High Valley.....8

### Fortified Wines - 8

Vintage Port, Graham's 10  
Years

Late Bottle Vintage Port,  
Churchills

### Sherry - 8

Alvear's Fino

Alvear's Amontillado

Alvear's Creme Sherry

### Brandy & Cognac

Hennessy  
VS/VSOP.....10/12

Courvoisier  
VS/VSOP/XO.....8/12/25

Remy Martin  
VSOP/1738.....12/18  
XO/Louis XIII.....25/175

Torre Di Luna Grappa.....8