

Desserts

7.5

Warm Dark Chocolate and Raspberry Filo Crisp with Raspberry Sauce
Strawberry & Rhubarb Crisp with Vanilla Bean Ice Cream
Blueberry Bread Pudding with Lemon Ice Cream
Beignets with Triple Espresso Bean Ice Cream & Fudge Sauce
Bananas Foster with Tahitian Vanilla Bean Ice Cream in a Crispy Filo Shell
Maker's Mark Pecan Pie with *Spiked* Whipped Cream & Cinnamon Ice Cream
Three Ice Creams: Chocolate-Chocolate Chip, Pumpkin, and Butter Pecan
Three Sorbets: Blackberry Cabernet, Apricot Chardonnay and Green Apple

Trio of Cheeses

Carmody, Bellwether Farms, Sonoma County, CA.

Pierce PT, Cowgirl Creamery, Petaluma, CA.

Humboldt Fog from Cypress Grove Chevre, Arcata, CA.

Served with Dried Apricots, Dates, Toasted Walnuts and La Brea Sour Dough Bread

BANANAS FOSTER, an Elite Original 12.

Captain Morgan Spiced Rum, Banana Liqueur,
Godiva White Liqueur and a Splash of Cream

CHOCO - TINI 12.

Absolut Vanilia & Godiva White Chocolate Liqueur
with Housemade Chocolate Sauce

Perhaps some Coffee (plus ...) 9.

Raspberry Truffle

Chambord & Godiva Dark

Orange Twist

Grand Marnier & Godiva Dark

Irish Twins

Jameson Irish Whiskey & Bailey's

Irish Kiss

Bailey's & Kahlua

Raspberry Nut

Chambord & Frangelico

After Dinner Mint

Godiva Dark & White Creme de Menthe

Nutty Irishman

Frangelico & Bailey's

Spanish Coffee

Myers Dark Rum, Kahlua & Cointreau

We proudly serve Organic & Fair Trade Certified Coffee & Espresso from Thanksgiving Coffee Company

Coffee 2.75 - Espresso 3. - Cappuccino 3.5 - Latte 4. - Mocha 4.

Selection of Teas 3.

Dragon Well Green Tea, English Breakfast, Peppermint & Chamomile

Meetinghouse Biscuits 24 Frozen, Raw-Dough Squares \$28.

For the *Healthy San Francisco* Employee Health Care Initiative, we add 3% to each check