

## — DESSERTS —

### **Chef's Weekly Selection of Three Domestic and Imported Cheeses**

*Served with Marcona Almonds, Fig Jam and Lavosh Crackers*

#### **Caramelized Pineapple Crème Brûlée**

*"Busted Barrel" NJ Artisanal Rum, Pineapple Confit*

#### **Coconut "Snowball" Cake**

*Diplomat Cream, Strawberry Kiwi Sauce*

#### **Trio of Profiteroles with Crème Patisserie**

*Hazelnut Gelato, Warm Chocolate Sauce*

#### **Semolina Almond Cake**

*Fig Compote, Vanilla Gelato*

#### **Chocolate Lava Cake**

*Raspberry Sauce and Fresh Mint*

#### **Assorted Sorbets, Gelatos and Ice Cream**

#### **Chef's Selection of Freshly Baked Cookies**

#### **Cognac, Brandy & Cordials**

*Courvoisier VS*

*Martell VS*

*Nonino Amaro*

*Benedictine*

*Cointreau*

*Drambuie*

*Grand Marnier*

*Limoncello Di Capri*

*Nocello*

*Sambuca Romano Black*

*Hennessey VS*

*Martell VSOP*

*Amaretto Di Saronno*

*B&B*

*Campari*

*Frangelico*

*Irish Mist*

*Licor 43*

*Poire Williams*

*Solerno*

*Laird's Applejack*

*Remy Martin VS*

*Bailey's*

*Chambord*

*Domaine De Canton*

*Godiva*

*Kahlua*

*Marie Brizzard*

*Sambuca Romano*

*Tia Maria*