

Sweet Conclusions

Monterey Bay Fish Grotto

<i>Hazelnut Raspberry Napoleon</i>	<i>\$7.75</i>
Frangelico mascarpone mousse layered with hazelnut puff pastry spread with raspberry marmalade drizzled with hazelnut and raspberry sauces	
<i>Grandma's Carrot Cake</i>	<i>\$8.25</i>
Moist carrot cake with cream cheese frosting, caramel ice cream & carrot caramel sauce	
<i>Bananas Foster Cheese Cake</i>	<i>\$7.95</i>
Creamy banana cheesecake with warm brown sugar rum sauce and caramelized bananas	
<i>Espresso Crème Brulee</i>	<i>\$7.95</i>
Espresso infused rich custard with vanilla biscotti and chocolate covered espresso beans	
<i>Steaming Chocolate Latte</i>	<i>\$8.95</i>
Warm chocolate soufflé cake topped with Chantilly cream & served with chocolate steam (gluten free)	
<i>Chocolate Truffle Cake</i>	<i>\$7.25</i>
Five layers of moist chocolate cake, layered with a dark chocolate truffle filling, topped with whipped cream & served with chocolate, raspberry & vanilla sauce	
<i>White Chocolate Macadamia Mousse</i>	<i>\$7.95</i>
Stacked with two praline cookies & drizzled table side with Chambord Ganache	
<i>Pear Ginger Sorbet</i>	<i>\$6.50</i>
<i>Smooth and sweet pear sorbet with a hint of Ginger</i>	
<i>Cheese Plate</i>	<i>\$12.95</i>
Trugole; Italy, cow's milk, semi soft, mild fruity flavor	
Humboldt Fog; California, goat's milk, soft & creamy with lemon finish	
Beemster XO; Holland, cow's milk, caramel, pecans, salty finish	
Shropshire Blue; United Kingdom, cow's milk, soft & creamy, slightly tangy	

Specialty Coffees

We Proudly Brew
STARBUCKS COFFEE



Cappuccino	\$4.25	Caramel Macchiato	\$4.95
Espresso	\$2.00	Vanilla Latte	\$4.95
Tazo Chai Tea Latte	\$4.25	Café Mocha	\$4.95
Monterey Bay Cappuccino	\$6.50	White Chocolate Mocha	\$4.95
Ghirardelli chocolate blended with seven liqueurs			