

MIDTOWN CAFÉ DESSERT MENU

CRÈME BRULEE

Raw Sugar Topping, Peach Marmalade
\$7.95

MOLTEN CHOCOLATE CAKE

Chocolate & Caramel Sauce, Vanilla Bean Ice Cream, Fresh Berries
\$7.95

MANDARIN ORANGE AND CHERRY BREAD PUDDING

Brandy Anglaise, Dried Cherry & Walnut Conserve
\$7.95

MOLASSES GINGERBREAD CAKE

Boiled Custard, Cinnamon – Ginger Whipped Cream
\$6.95

WINTER APPLE-WALNUT STRUDEL

Apple Cider Ice Cream, Red Wine-Cinnamon Sauce
\$6.95

KEY LIME MERINGUE TART

Almond Crust, Meringue Topping, Candied Lime Wheels
\$6.95

WALNUT BROWNIE

Vanilla Bean Ice Cream, Fresh Berries, Chocolate Sauce
\$6.95

DESSERT WINES

Four Seasons Muscat	5.50
Bonny Doon “Vin de Glacier” Muscat	8.00
Eola Hills Late Harvest Gewürztraminer	8.50
Massandra Crimea Red Stone White Muscat	9.00
Chateau d’ Armajan Des Ormes Sauternes ’98	9.50

COFFEES

Café Midtown: Brandy, Kahlua, Baileys	8.25
Raspberry Truffle: Chambord, Godiva	8.25
Café Caribbean: Kahlua, Myers Rum, Captain Morgan	8.25
Café Gates: Grand Marnier, Tia Maria, Crème de Cacao	8.25
Berries, Nuts & Cream: Chambord, Frangelico, Bailys	8.25
Café Nita: Bailys, Frangelico, Kahlua	8.25
Larry’s “Special” Café: Godiva, Bailys, Crème de Menthe	8.25