

MIDTOWN CAFE DESSERT MENU

CRÈME BRULEE

Raw Sugar Topping with Seasonal Berries

7.95

MOLTEN CHOCOLATE CAKE

Chocolate & Caramel Sauce, Vanilla Bean Ice Cream, Fresh Berries

7.95

HOMEMADE CHEESECAKE OF THE DAY

Served with Whipped Cream

Chef's Favors

6.95

HOMEMADE APPLE TART

Topped with Vanilla Bean Ice Cream

7.95

KEY LIME PIE

With Raspberry Coulis and Whipped Cream

6.95

WALNUT BROWNIE A LA MODE

Vanilla Bean Ice Cream, Fresh Berries, Chocolate Sauce

6.95

TRIO SORBET OF THE DAY

Chef's Flavors

7.95

GELATO OF THE DAY

Chef's Flavors

7.95

DESSERT WINES

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| Bonny Doon "Vin de Glacier" Muscat | 10.00 |
| Eola Hills Late Harvest Gewürztraminer | 12.00 |
| Yalumba Antique Twany | 12.00 |
| Domaine Ve Durban Muscat | 12.00 |
| Chateau De Cosse Sauterne | 14.00 |

COFFEES

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| Café Midtown: Brandy, Kahlua, Baileys | 9.00 |
| Raspberry Truffle: Chambord, Godiva | 9.00 |
| Café Caribbean: Kahlua, Myers Rum, Captain Morgan | 9.00 |
| Café Gates: Grand Marnier, Tia Maria, Crème de Cacao | 9.00 |
| Berries, Nuts & Cream: Chambord, Frangelico, Bailys | 9.00 |
| Café Nita: Bailys, Frangelico, Kahlua | 9.00 |
| Larry's "Special" Café: Godiva, Bailys, Crème de Menthe | 9.00 |