

Desserts

Mocha Toffee Torte ♥ – 7.95

A four layer torte made with imported chocolate, toffee, whipped mocha cream, and a roasted pecan and hazelnut crust.

White Chocolate Almond Cheesecake – 4.95

Delicious white chocolate and almond flavor cheesecake with a graham cracker-almond crust. Garnished with fresh fruit.

Mexican Cheese Flan ♥ – 4.50

A unique creamy flan with a hint of mexican cheese in a caramelized sugar sauce.

Chocolate Truffle Heart ♥ – 4.25

A dense truffle-like cake made from rich chocolate and topped with whipped cream. Floated in strawberry sauce with a hint of toasted chile.

Bread Pudding with Mexican Brandy Espresso Sauce – 5.95

A bread pudding made from bread, eggs, fried bananas, canela, raisins, and milk. Served with caramelized Mexican brandy espresso sauce.

Peanut Butter Pie – 4.95

A rich mixture of crunchy peanut butter and cream cheese swirled with chocolate over a toasted peanut crust.

Chocolate Mousse ♥ – 3.95

A light, creamy mousse made from Belgian chocolate, butter, egg whites, sugar, and cream.

Pecan Praline Cookies and Vanilla Ice Cream 3.95

Two large pecan praline cookies served with a scoop of Amy's Mexican vanilla ice cream.

Dessert Wine / Port / Liqueur

Royal Tokaji Aszu Red Label 5 Puttonyos 2003 (Hungary)	glass	\$ 10
Lustau Solera Reserve Cream Sherry (Spain) NV	glass	\$ 6
Noval LB Reserve Porto (Portugal) NV	glass	\$ 7
Warre's Warrior Port (Portugal) NV	glass	\$ 6
Warre's Otima Tawny Port (Portugal) NV	glass	\$ 8

SPRING