

## DESSERTS

---

<b>Peanut Butter Mousse</b>	<b>6.95</b>
Frozen peanut butter mousse topped w/ a warm chocolate cake & bitter sweet milk chocolate ganache	
<b>Crème Brulee</b>	<b>6.95</b>
Creamy custard w/ vanilla bean & caramelized sugar crust accompanied by assorted cookies	
<b>NXNW Cheesecake</b>	<b>6.95</b>
Ask your server for today's selection	
<b>Tiramisu</b>	<b>6.95</b>
Our take on the classic Italian dessert garnished with cocoa powder and almonds	
<b>Chocolate Torte</b>	<b>6.95</b>
Topped w/ bittersweet chocolate ganache & seasonal berries	
<b>Seasonal Fruit Crisp</b>	<b>8.50</b>
Toasted walnuts & vanilla custard sauce. Served a la mode	
<b>Seasonal Fruit Crisp</b>	<b>.95</b>
Toasted walnuts & vanilla custard sauce	
<b>A La Mode</b>	<b>1.50</b>

## DESSERT WINE

<b>Warre's 10-Year "Otima" Tawny Port</b>	<b>7.25</b>
PORTUGAL tart pear, almond, butterscotch	
<b>Graham's 20-Year Tawny Port</b>	<b>8.50</b>
PORTUGAL baked stone fruit, toffe, nutty	
<b>Taylor Fladgate LBV 2009</b>	<b>7.50</b>
PORTUGAL ruby-style, cherry compote, baked plum, lush chocolate finish	

## COFFEE DRINKS

<b>Baileys Originale</b>	<b>7.50</b>
Coffee, Baileys Original Irish Cream & DiSaronno Amaretto	
<b>Kahlúa Irish Coffee</b>	<b>7.50</b>
Coffee, Bushmills & Kahlúa - topped w/ whipped cream	
<b>Espresso</b>	<b>2.50</b>
<b>Cappuccino</b>	<b>4.00</b>