

Sweet Delights ~ \$9

Norwich Inn Hot Molten Chocolate Cake

with Fresh Berries and Vanilla Bean Ice Cream

Recommended pairing:
Terra D'Oro Zinfandel Port

Banana Chimichanga

Banana & Honey Sweetened Ricotta Impastata
in a crisp fried Flour Tortilla
with Spiced Chocolate Drizzle & Crème Fraiche

Recommended pairing:
"Dolce" Late Harvest Dessert Wine

Key Lime Pie

Traditional Key Lime Pie with Graham Cracker Crust
& a Tequila-Lime Chantilly

Recommended pairing:
St. Germain (Elderflower Liqueur)

Sorbet & Gelato Selections

See your server for today's selections

Triple Berry Tart

Blueberry, Blackberry, Raspberry and Apple in a Baked
hand formed crust with Salted Caramel Ice Cream

Recommended pairing:
Pacific Rim "Framboise" Raspberry Dessert Wine

Tiramisu

Whipped Mascarpone Cheese,
Espresso Soaked Lady Fingers, a hint of Brandy
& a touch of Cocoa Powder

Recommended pairing:
Godiva Dark

Double Chocolate Panna Cotta

with Blackberries, Hazelnut Brittle
& Hauser Chocolate Lace

Recommended pairing:
Bartenura Moscato d'Asti

Affogato


Choice of Gelato "drowned" in espresso table side.
Add your choice of liqueur for an additional charge.

Perfect For Sharing.....

Artisan Cheese Plate ~ \$16

Local & Imported Cheeses
Local raw organic Honey, Candied Walnuts, Orange-Fennel Jam & Crusty Bageutte

Recommended pairing: Taylor Fladgate 20 yr Tawny Port

 **Gluten Free**

In Addition, Please see our Hauser Chocolates Truffle Menu.....