

GRAND FINALE

OUR CLASSIC DESSERTS

All desserts are \$ 7

Chocolate Mousse

a sinful combination of Swiss chocolate and Jamaican rum

Suggested Wine: Vintage Port

Old English Trifle

layers of fresh strawberries, Bavarian crème and sponge cake soaked with strawberry liqueur finished with toasted almonds

Suggested Wine: Coheita Port

Cheesecake & Blueberries

N.Y. style cheesecake with essence of lemon and finished with blueberry sauce

Suggested Wine: Orange Muscat

Mascarpone filled Poached Pear

bosco pear poached in red wine, cinnamon, and cloves filled with orange mascarpone finished with crème anglaise

Suggested Wine: Late Harvest Riesling

\$9

DESSERTS FOR TWO

Chef David's Crème Brûlée

bourbon soaked vanilla beans and fresh raspberries with a chocolate ganache surprise

Suggested Wine: Raspberry Liqueur

\$11

HOUSE ICE CREAM

Chocolate Cardamom

our ice cream is made in-house with all fresh ingredients finished with toasted macadamia nuts

Suggested Wine: Black Muscat

\$7

RIVER'S END COFFEE

The coffee beans are exclusively roasted for us by a local surfer. Our coffee beans are organically grown in Central America.

\$2.75

TEAS BY TAZO

Calm (Chamomile) ☞ Refresh (Peppermint) ☞ Earl Grey ☞ English Breakfast

\$2.50