

SIGNATURE DESSERTS

Molten Chocolate

Baked-to-order warm chocolate cake with a gooey center, served with coffee gelato, milk chocolate covered almonds and Valrhona chocolate sauce 10.99

Taylor Fladgate Twenty Year Old Tawny (Douro) 12.99

Crème Brûlée

Vanilla cream caramelized a la minute by our chefs, garnished with orange butter cookies and fresh fruit 9.99

Leacock's Aged Five Year Old Malmsey (Madeira) 7.99

Finale Cheesecake

Our light, creamy, crust-less cheesecake served with diced strawberries tossed in cinnamon spiced rhubarb sauce 8.99

Croft Pink (Douro) 7.49

PLATED DESSERTS

Strawberry Shortcake **NEW**

Buttery sugar cookie with fresh strawberries tossed in rhubarb sauce and served with Bavarian cream and

fresh whipped cream 8.99

Concha y Toro Sauvignon Blanc 9.99

Hot Fudge Sundae **NEW**

Tahitian vanilla gelato with fudgy brownie pieces, hot Valrhona fudge sauce, fresh whipped cream and topped with a candied maraschino cherry 6.99

Banyuls, Les Clos de Paulilles, (Languedoc, France) 11.99

Apple a La Mode

Warm and lightly spiced Macintosh apple and cranberry tart served with Tahitian vanilla gelato, lavender soaked hazelnut financier and honey caramel sauce. 8.99

Lustau Solera Reserva Moscatel Superior "Emilin" (Spain) 7.99

Manjari Mousse

Bittersweet Valrhona Manjari chocolate mousse layered with chocolate buttermilk cake and French apricot puree, served with a napoleon of blackberry cabernet sorbet and strudel dough 11.99

2007 Rosa Regale, Brachetto d'Acqui (Piedmont, Italy) 10.99

Boston Cream

Finale's version of the famed dessert featuring yellow cake, cream and chocolate. Also includes chocolate whoopie pies, a vanilla gelato sandwich with cherry almond Florentines, apricot sauce and fresh fruit 10.99

Ten Year Old Tawny: Offley (Douro) 10.99

Tiramisu Delizioso

Finale-style tiramisu with illy coffee gelee and layers of buttery pistachio wafers, Tahitian vanilla gelato and fig puree 9.99

2003 Domaine Sigalas Vin Santo (Santorini) 14.99

Key Lime Pie Parfait **NEW**

Creamy key lime filling with fresh raspberries, raspberry sauce, and crisp graham cracker cookies 6.99

Chateau St. Michelle Chenin Blanc 9.99

Gelati & Sorbets

Flavors selected daily by our chef 8.99

Fresh Fruit

Seasonal fruit served with sorbet or gelato 9.99

PRELUDE PRIX FIXE

Enjoy 1 Prelude item and 1 Prix Fixe Dessert for 17.99 per guest

Choice of Spinach Walnut Salad, Pear Almond Salad, Chicken Caesar Salad, Crab Quiche, Mediterranean Pizza, White Pizza, Meat Lovers Pizza and Truffle Macaroni and Cheese (without chicken). No substitutions.

Selection of Prix Fixe Desserts

Molten Chocolate, Crème Brûlée, Boston Cream, Finale Cheesecake, Strawberry Shortcake, Hot Fudge Sundae, Key Lime Pie Parfait, Apple a La Mode, Tiramisu Delizioso and Gelati & Sorbets.

SHARABLE DESSERTS

Magnanimous Molten

A more generous portion of our best selling Signature Dessert, served with a trio of chocolate, vanilla and coffee gelato and milk chocolate covered almonds 16.99

Three Port Flight of 10 Year Offley (Douro), 20 Year Taylor Fladgate and 30 Year Taylor Fladgate 16.99

Fantasia

Fresh strawberry tart with mascarpone mousse, peach chardonnay torte, white chocolate flower petals filled with butter crumb cake, lemon Bavarian cream and blueberries, chocolate basket filled with mixed berry sauce and miniature sugar cakes, orange crème caramel and cinnamon rice pudding with mango sorbet 16.99

Late Harvest Wine Flight – Concha y Toro Sauvignon Blanc, Chateau St. Michelle Chenin Blanc, Rosenblum Viognier 13.99

Retro Chocolate Plate

This dessert for two starts with a milk chocolate banana pyramid with cinnamon spiced banana cream; a sensational s'more with Finale graham crackers; Tahitian vanilla marshmallow and bittersweet chocolate; peanut butter and jelly truffles; chocolate covered pretzels; our signature molten with orange strawberry sauce; and a white chocolate Florentine boat with malted milk ball gelato. 26.99

Sherry Wine Flight: Lustau's Solera Reserva Sherries: "Tintilla De Rota," Deluxe Cream "Capataz Andres," Moscatel Superior "Emilin" 12.99

Mini Dessert Sampler

For the couple that wants to try one of almost everything!

This sampler plate features nine elements from nine of the desserts on the menu, including the Retro Chocolate Plate, Fantasia, Strawberry Shortcake, Manjari Mousse, Crème Brûlée, Finale Cheesecake, Boston Cream, Key Lime Parfait and Gelati & Sorbet 19.99

2006 Inniskillin Vidal Ice Wine (Niagara, Canada) 18.99

Executive pastry chef: Nicole Coady

Each dessert is followed by a suggested wine pairing • A gratuity of 20% will be added to parties of 6 or more guests.

All desserts are prepared on the same equipment and may contain trace amounts of nuts.