
SWEETS • 10

French Apple Crumb Pie

caramel, vanilla ice cream

Vanilla Bean Crème Brulee

ginger, almond biscotti

Chocolate Toffee Brownie Sundae

*illanka chocolate sauce, butterscotch, salt roasted peanuts,
house-made toasted marshmallows*

Warm Chocolate Cake

62% peruvian chocolate, hazelnut praline, vanilla bean ice cream

Specialty • Tropical Pavlova

crisp meringue, passion fruit mousse, exotic sorbet

Classic • Profiteroles

*mini puffs, vanilla bean ice cream, sugar roasted almonds,
dark and white chocolate sauces*

NY Style Cheesecake

preserved strawberries, chantilly cream

Greek Yogurt

attiki greek honey, toasted walnuts

Artisanal Cheese Selection • 17

*Chef Pfeiffer's 3 favorite cheeses of the moment
with traditional accompaniments*

LBSG House-Made Ice Cream & Sorbets • 9

Ice Cream

• *Vanilla Bean* • *Milk Chocolate* • *Dulce de Leche*

Sorbet

• *Mandarin Orange* • *Exotic* • *Strawberry*

Coffee & Tea

Espresso 4.25

Double Espresso 5.95

Cappuccino 5.00

Latte 4.50

Pano's Private Reserve Coffee 3.75

Selection of Fine Tea 2.95

DESSERT CORDIALS

Limoncello di Capri 10

Sambuca Molinari 9

Taylor Fladgate Late Bottle Vintage 10

Taylor Fladgate 10 year Tawny 14

Taylor Fladgate 20 year Tawny 18

Heinz Eifel, Eiswein 11 glass 68 bottle

Chateau De Cosse, Sauternes 12 glass 70 bottle

Martel VS 12.50

Remy VSOP 15

Hennessy XO 45

Louis XIII de Remy Martin Experience:

1/2 Ounce \$75 1 Ounce \$150 2 Ounce \$300