French Apple Crumb Pie  
* caramel, vanilla ice cream *

Vanilla Bean Crème Brulée  
* 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

Lemoncello 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