

# sweets

## **CHOCOLATE MOUSSE MARTINI**

chocolate mousse, whipped cream 12

## **WINTER BLACK AND TAN**

vanilla ice cream, hot fudge, caramel, whipped cream, almonds, homemade brownie 10

## **NEW ORLEANS BREAD PUDDING**

sweet egg custard, brioche, pecans, bourbon maple, vanilla ice cream 14

## **BOURBON STREET BEIGNETS**

louisiana must, fried beignet dough, powdered sugar, espresso bavarian cream 12

## **HIGHLANDS CHEESECAKES**

ask about our chefs featured flavor 14

## **CHOCOLATE DECADENCE**

flourless chocolate cake, whipped cream, berry coulis 14

## **MEYER LEMON CUSTARD**

“bruleed” in individual lemon rinds 14

## **PUMPKIN PIE BOMBS**

panko breaded, cinnamon and nutmeg glaze, vanilla ice cream, whipped cream 14

## **FEATURED SORBET 10**

---

### **DESSERT WINES** by the glass

#### **Dow's Ports, Portugal**

Fine Ruby	\$8
Old Tawny 10 Year	\$12
Old Tawny 20 year	\$16
Vintage Port 2017	Bottle \$160

#### **Other Dessert Wines**

Hidalgo, Pedro Ximenez Sherry, Spain	\$10
Lemoncello, Italy	\$10
Blandy's, Bual 10 Year Madera, Portugal	\$12
Lassen Traditional Cidery, Pommeau, Chico, CA	\$12
Heinz Eifel, Ice Wine, Germany	\$13
Chateau Laribotte Sauternes, France 2018	\$16

#### **Dessert Wine Flight \$20**

1.5 OUNCE POURS OF EACH:

Ice Wine, Madiera, 10 Year Tawny Port

