

## **DESSERTS**

<b>WARM KAHLUA LAVA CAKE</b> <i>RICH DARK CHOCOLATE CAKE WITH MOLTEN KAHLUA CENTER, VANILLA GELATO</i>	8.25
<b>SPUMONE GELATO</b> <i>WITH FRESH WHIP CREAM, LADY FINGER, AMARENE &amp; GRIOTTINE CHERRIES</i>	6.25
<b>CARROT CAKE</b> <i>WITH CRANBERRIES AND PECANS, BOURBON CARAMEL</i>	6.25
<b>BANANA-PEANUT BUTTER TART</b> <i>BANANA CREAM, PEANUT BUTTER, CAMELIZED BANANA AND CHOCOLATE SAUCE</i>	6.25
<b>WHITE CHOCOLATE CHEESECAKE</b> <i>GRAHAM CRACKER HAZELNUT CRUST &amp; RASPBERRY SWIRL, CHANTILLY CREAM, RASPBERRY SAUCE</i>	6.25
<b>PASTRY CHEF'S SELECTION OF CRÈME BRULEE</b>	7.25
<b>ANY DESSERT IN A "MINI"</b>	2.25
<i>PICK THREE</i>	6
<i>ENJOY ALL SIX!</i>	12
<b>NO GUILT</b> <i>SUGAR-FREE COOKIES WITH CHEESECAKE PUDDING AND FRESH BERRIES</i>	6.25
<b>ASSORTED GELATOS AND SORBETS</b> 4.25	
<b>HOT FUDGE, STRAWBERRY OR BUTTERSCOTCH SUNDAE</b> 6.25	

*All desserts have been created specifically for Millrose by our  
very own Pastry Chef Joanne Peters*

**HOT  
BEVERAGES**

<i>Coffee, Decaf Coffee</i>	2.50
<i>Hot Tea</i>	2.50
<i>Espresso/Double</i>	3.25/4.00
<i>Cappuccino</i>	3.75

**COFFEES**

<i>Millrose Coffee</i>	9.25
<i>Irish Coffee</i>	6.75
<i>Keoke Coffee</i>	6.75
<i>Nutty Maria Coffee</i>	8.25

**PORTS**

<i>Sandeman</i>	5.75
<i>Warres</i>	6.75
<i>Dows, 20yr Tawny</i>	11.25

**SHERRY**

<i>Dry Sack</i>	7.75
<i>Harvey's Bristol Creme</i>	7.75

**COGNAC**

<i>Hennessy</i>	8.50
<i>Hennessy XO</i>	25.25
<i>Courvosier VSOP</i>	10.00
<i>Remy VSOP</i>	12.25
<i>Martel Cordon Bleu</i>	20.25

**SINGLE MALT**

<i>Glenlivet, 12yr</i>	7.75
<i>Glenfiddich, 12yr</i>	7.75
<i>Macallan, 12yr</i>	12.25
<i>Macallan, 18yr</i>	22.25
<i>Glenfiddich, 30yr</i>	25.25

**OTHER CORDIALS**

<i>B&amp;B</i>	8.50
<i>Amaretto Disaronno</i>	7.75
<i>Sambucca</i>	7.75
<i>Grand Marnier</i>	8.50
<i>Kahlua</i>	7.75
<i>Bailey's</i>	7.75
<i>Frangelico</i>	7.75
<i>Dramnbuie</i>	8.50

*Additional charge for cordials on the rocks*