



DESSERTS

\$11.00

Duck Egg Crème Brûlée

Orange Tuile

Cinnamon & Sugar Churros

*Salted Caramel , Chocolate Sauce and
Tres Leches Crème Anglaise*

Caramel Butter Cake

Vanilla Double Cream

German Chocolate Cake

Coconut Pecan Frosting

Pecan Pie

*Oatmeal Shortbread Crust,
Vanilla Ice Cream and Caramel Sauce*

Key Lime Pie

Candied Lime and Strawberry Sauce

Butterscotch Pudding

Praline Sauce and Shortbread Cookies

Louisiana Root Beer Float

Abita Springs Root Beer and Vanilla Ice Cream

A Selection of Homemade Sorbets

Emeril's Banana Cream Pie

Caramel Sauce, Chocolate Shavings and Whipped Cream

\$12.00

Selected Artisanal Cheeses

\$22.00

SPECIALTY AFTER DINNER COCKTAILS

\$16

GRASSHOPPER #2

*Fernat Vittone Menta, Marie Brizzard Green Crème de menthe,
Maria Brizzard white Crème de cacao, cream, egg whites,
Scrappy's cardamom bitters*

NIGHT WALKER

Jura Superstition scotch, lemon Oleo Saccharum syrup, espresso